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AUSTRALIA & NEW ZEALAND WINE BUYING GUIDE

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# WINESTATE

NO.236 SEPTEMBER/OCTOBER 2010

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## DISTRIBUTORS

### Australia

Gordon and Gotch Australia P/L

### New Zealand

Independent Magazine Distributors

### International

DAI Rubicon

### Hong Kong & China

Everwise Wine Limited

### UK

Comag

### BRAZIL

Walker Distribution

### USA

Source Interlink International

WINESTATE is published seven times a year by WINESTATE PUBLISHING PTY LTD,  
81 King William Road, Unley SA 5061.

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ABN 56 088 226 411

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## WORLD'S GREATEST SHIRAZ *Challenge*

### 42 Inseparably superb

In the end, after a week-long tasting by 18 judges in six panels, two wines widely separated by geography and price could not be separated by quality. Winestate publisher Peter Simic sums up the 2010 World's Greatest Shiraz Challenge and explains how the 759 wines in 23 classes were pared down to 516 recommended wines, then the top 10 and, finally, the best of the elite.

### 46 And then there were four ...

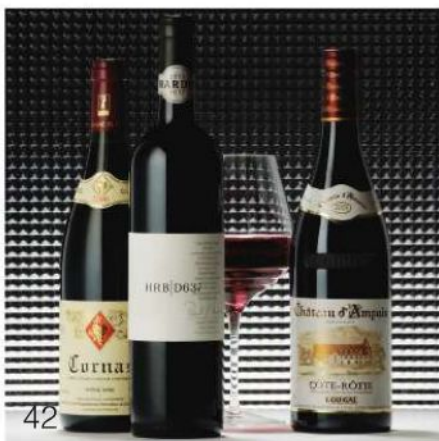
New World met Old World in the final analysis, with two Australian wines and two from France overpowering their vast field of rivals to lead the Challenge. Lukas Sirkel and Sally Easton talk to the people who produced these four remarkable wines to discover what set them apart.

### 95 Pick your own winners

Now find some wines for your table or cellar by sifting through our judges' tasting notes. There are five-star winners in categories starting as low as \$25 to \$30 and others in more wallet-challenging regions. Regardless of your budget, you'll pick up some superb drinking for now, later, or much later.

## the wine & spirit insider

- 65** Brandy, Cognac & Armagnac, New Releases and Top 40 Best Buys under \$20.



## OTHER FEATURES

### 24 Hawke's Bay vigorous quest to adapt and innovate

With its Bordeaux-style syrahs making an increasing impact, along with other reds, and chardonnay leading the white chargers, Hawke's Bay is going from strength to strength, as Michael Cooper reveals in a profile of this New Zealand region.

### 30 The allure of an ancient Japanese grape

It made its way to Japan along the ancient Silk Road more than 1000 years ago, and today is popular as a table grape as well as the base of an aromatic white wine. Denis Gastin looks at the past, present and promising future of the kosu varietal.

### 38 Cosy encounter with an innovative Riverland couple

To Eric and Jenny Semmler, a region's strength lies in its ability to focus on what it is good at in terms of varietal choice and viticulture. As Murray Lewis writes, they're putting this philosophy into practice at 919 Wines at Berri in the Riverland.

## AND ALSO ON THE SUBJECT OF SHIRAZ

### 26 Redefining an Australian classic

Fresh winds of change are blowing across the Australian shiraz landscape. There has been an international backlash against the typically brawny style, but some cool-climate winemakers are heading in new directions and, as David LeMire MW explains, their trailblazing is producing some outstanding results.

### 34 Antipodean winemakers' North American migration

After some sleuthing work, Gerald D. Boyd compiled a list of 16 Australian and New Zealand winemakers working in North America. In the first article of a three-part series, he finds out why they crossed the Pacific and what they're doing over there.

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**Winestate Magazine**  
Issue Number 236  
September/October 2010

**Cover photograph**  
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For a complete list of what we tasted for this issue please refer to [www.winestate.com.au](http://www.winestate.com.au)





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QUE SYRAH, SYRAH. Whatever will be, will be!

With apologies to Doris Day, it is a most interesting time to be a lover of shiraz or syrah varietal wines. In this issue we proudly present our World's Greatest Shiraz Challenge tasting and feature.

As you know, shiraz is the name given to syrah wines in Australia for the past hundred years or so. With its great success in wine shows around the world, along with other support from diverse individual identities, from American wine guru Robert Parker to the King of Thailand, shiraz has become synonymous with blockbuster reds from Down Under. Best examples tend to come from the warm South Australian regions of the Barossa Valley and McLaren Vale.

Syrah, meanwhile, with its mid-weight profile, continues to attract lovers of French wines and can often be seen with a dash of viognier in the north of the Rhone Valley and grenache and mourvedre in the south.

It is interesting to compare the difference between the styles. While shiraz is seen as fruit-driven, with ripe stewed fruit flavours, cut back to balance by added tartaric acid, French syrah struggles to ripen to its maximum potential, so sugar can be added, which ferments into a higher alcohol base with more glycerine mouthfeel. Generally speaking, both styles get a little winemaking help.

Syrah, or shiraz, is now being made as a varietal wine in many parts of the world, particularly in New Zealand, South Africa and the US. What is interesting is that most countries outside Australia have adopted the syrah terminology, perhaps because their cooler-climate regions produce a spicier, more mid-weight style, or, cynically, because the French name is "sexier".

If we argue that there are now the two distinct styles emerging, then we should consider what each has to offer and their drawbacks. First, with the iconic French syrah, mouthfeel and lingering aftertaste is the hallmark of the finest examples, with little or no fruit aroma and fine-grained oak being the layering component. On the negative side we have the unkind comment of "the filthy French", where barrel contamination by *brettanomyces* bacteria gives that unmistakable medicinal/Band-aid overtone that some have come to describe as "complexity". Other wines have the sulphide/mercaptan overtones that aficionados describe as earthy/forest floor complexity. Winemakers would describe it as poor winemaking. In European judging circles these are words that shall not be spoken!

Second, with shiraz, these wines at their best are the most flavoursome reds on the planet. As former *Winestate* editor Philip White put it, some of these would go well with "fillet of mastodon". That's not to say they are unbalanced - far from it. They have acid and tannin structures that complement the powerful fruit. You can safely put these away for your newborn child's 21st birthday.

But there is always a negative, and the problem with the blockbuster image is that many wineries try to achieve it while being in the wrong region: sometimes too cold and, surprisingly, sometimes too hot. In both cases the wines fail to achieve the level of fruit weight required. The other issue with Australian shiraz is the heavy-handedness of tartaric acid addition by some producers who have grown up with the Roseworthy technique of picking very ripe fruit (now sometimes called "dead fruit"), then reducing the pH level with acid. In moderation it is great technique which has pushed Australian wines to the forefront of competitions around the world. The problem is that when overdone it creates sweet-sour and dry-sour wines which those with a European palate find hard to take. The best winemakers are now realising that vibrancy of fruit freshness is the key, and if the wine doesn't make gigantic proportions, so what!

What we are seeing lately is the rise of shiraz with a bit of tweaking from other varieties, predominantly viognier. This is the classic addition to the best northern Rhone syrah wines as cabernet is to Aussie shiraz wines. Then there are the spicy, cooler-climate wines, more akin to the syrah mid-weight styles and a style that is proving highly successful with New Zealand reds, as evidenced in both this year's and last year's Challenge.

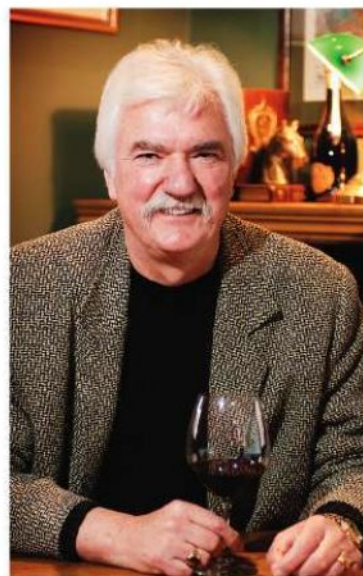
Similarly, with a country the size of Europe and micro-climates to match, plus the world's oldest *terroir*, those who say that all Australian red wines are the same clearly show their ignorance. Interestingly, the long-held view that Australia doesn't have "vintages" because the generally warm climate ripens fruit to a maximum, is another myth that can be put in the dustbin, as those who have tasted the past 10 vintages (and before) from individual producers can confirm.

But enough ranting; the proof is in the pudding, so go straight to the shiraz tasting and feature and enjoy a glass of fine shiraz or syrah while you sift through the tasting notes from our judges.

Cheers!



Peter Simic  
Editor/Publisher





## VICS' VIABILITY WORRIES

AS IN the rest of Australia, Victorian winemakers and grapegrowers are struggling during difficult times. But a new survey highlights just how many are preparing to remove vines or redevelop their vineyards with different varieties. Recently, the Victorian Wine Industry Association (VWIA) conducted a viability survey of its members and nine per cent indicated their intention to remove vines. Another 12 per cent said they were keen to redevelop their vineyards.

VWIA chief executive Joanne Butterworth-Gray said the survey also indicated that the owners of 37 Victorian vineyards and 18 wineries had either left the industry or were intending to do so. She said the survey highlighted the plight of Victorian wine producers, who have suffered not only from the nation's worst drought but from bushfires in 2007 and 2009 and a serious oversupply of grapes.

There was also concern, Joanne said, that the removal of vines could affect the heritage of Victoria's old vines.

## MURRAY VALLEY'S NEW VOICE

IT'S REGARDED as one of the toughest jobs in the Australian wine industry, representing hundreds of grapegrowers coming to grips with the worst oversupply of grapes this country has ever seen.

The battleground is the Murray Valley region around Mildura, where growers have been decimated by drought and water issues, not to mention the machinations of big wine companies cancelling contracts with little or no notice. For years, the uncompromising Mike Stone headed the Murray Valley Winegrowers but from July 30 the association gets a new voice.

Mark McKenzie of Wine Grape Growers Australia takes over the role. He has said he is keen to work with growers at the "coalface" but, sadly, one of his early tasks will be to see that growers who want to leave the industry do so with some dignity intact. There have been estimates that the number could be between 30 and 50 per cent of the region's growers.



## THE RETURN OF ROS

ROS Ritchie is back! It's been way too long - five years in fact - since the talented winemaker left the family vineyard, Delatite, for a new life as a farmer. The farm's still there but so is the fire in the belly to make wine again.

Ros Ritchie Wines is a return to what she does best: delicate, graceful, aromatic white wines made from cool-climate riesling, gewurztraminer and pinot gris. The inaugural launch in May featured whites from the 2009 vintage. "[Husband] John and I started our new business in 2008 after much planning and thought," explains Ritchie. "The timing turned out to be unfortunate market-wise but, as they say, start at the bottom and the only way left is up! I love being back in winemaking."

Ros is sourcing fruit from a number of vineyards in the Mansfield area and leasing the Buller View winery for her production base. Next up for release are her reds - a shiraz, cabernet and tempranillo - with a sparkling planned for 2012.

## FILLIP FOR FORTIFIEDS

THIS YEAR'S Rutherglen Wine Show will incorporate an addition to the judging schedule - something it hopes will give a much-needed boost to a wine style in the doldrums. Fortified wines are suffering not only from a failure to attract Gen X and Y to their



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charms but also falling sales and an impending crisis over recent name changes for tokay and sherry.

Chris Pfeiffer, chairman of the Rutherglen Wine Show and a Rutherglen-based fortified winemaker of note, hopes to inspire wine drinkers and winemakers alike with the inaugural Australian Fortified Wine Show. "We're going to see how it goes," he says. "We have around 200 to 300 entries already and we're slowly building it up." Amid concerns that interest in fortified winemaking is dying among the latest generation of winemakers, a show to highlight the beauty of a traditional Aussie fortified might just do the trick.

The public tasting for the Rutherglen Wine Show and Australian Fortified Wine Show will be held on September 24 at the Rutherglen Showgrounds between 6.30 and 10pm.

## VINTAGE OPTIMISM

AUSTRALIAN winemakers have found their smiles again. The 2010 vintage has been one of the best in recent years, with quality up and quantity down. And that's a good thing. With a serious oversupply problem still gnawing at company profits, it's all welcome news.

Praise is building for 2010 reds, with winemakers in most regions ecstatic about colour, varietal character and tannin structure. Constellation Wines chief winemaker Paul Lapsley believes the



year will go down as one of the best five in which he has made wine, up there with 1986, 1990, 1991 and 1994. Well-known riesling maker Ken Helm at Helm Wines in the Canberra district believes his 2010 riesling could be the best he's made in 30 years.

Overall, the national harvest looks to be a relatively modest 1.4 million tonnes, indicating reduced yields all round and, sadly, the effect of the removal of thousands of hectares of vines. Since 2008 nearly 13,000ha have been grubbed out.

## STRUGGLING VINEYARD FOR SALE

VICTORIA'S Passing Clouds vineyard is up for sale. In what is believed to be the first case of climate change closing down a vineyard, co-owner and winemaker Graeme Leith says he can no longer produce a viable crop from the property at Kingower, outside Bendigo.

Graeme, who planted the vineyard back in 1974 with his late business partner, Sue McKinnon, says the vines - shiraz, cabernet sauvignon, grenache and chardonnay - struggled during Australia's record drought, with yields dropping dramatically in the past couple of years. The site has traditionally relied on natural rainfall and, like many throughout the Bendigo region, is not irrigated.

In June, Graeme moved to a new vineyard that he and his son, Cameron, have developed at Musk in the Macedon Ranges region, where Passing Clouds will become a maker of cool-climate pinot noir and chardonnay. The best-selling Graeme's Blend and the flagship Angel's Blend will continue to be made from shiraz and cabernet sauvignon sourced from contracted growers around Kingower but annual production of both wines will be reduced.



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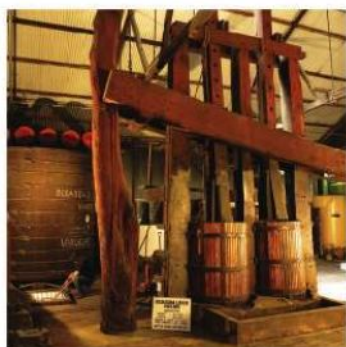
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## BLEASDALE MARKS 160 YEARS

THE POTTS family, who operate the Bleasdale winery at Langhorne Creek, South Australia, are celebrating a remarkable milestone - their 160th year of continuous wine production. Bleasdale is the second-oldest family-owned winery in Australia after Yalumba. Adventurer and boat builder Frank Potts began the legacy when he purchased a farming property on the banks of the Bremer River in 1850. The Potts clan has remained on the site ever since.



Current keeper of the flame and board member Bill Potts welcomed more than 200 friends, family, wine trade and media to a celebration at the atmospheric old winery that he calls "one of the birthplaces of modern Australian wine".

"We can look back on a proud history of winemaking and a contribution to our region and South Australia's economy," he said. "Words such as regionality, varietal specialisation, soil types and terroir weren't talked about at Bleasdale - they were just things we did. Our persistence with classic grapes such as malbec (imported from Bordeaux in the 19th century) and verdelho (from Portugal) has enabled us to survive the cyclical vagaries of Australian wine. Now, as the industry seeks alternative varieties to cope with climate change, we can proudly look back on decades of experience with these European cultivars, a history of creating wines with unique character and attitude and an enthusiasm for the future."

The Potts family makes around 70,000 cases of wine a year, of which 70 per cent is exported, and is about to start a push into Tasmania. Bleasdale already has links with the island state. Company viticulturist Marty Smith, formerly of Clover Hill, is a Tasmanian.

"We can't just sit and hope people will discover us," says Bill Potts in explaining the change in Bleasdale's direction. "We need to make people more aware of the wines we are making and let them know that we're proud of the way we've developed."

Two new icon wines, released to mark the anniversary, are the Bleasdale 2008 Powder Monkey Shiraz and 2008 Double Take Malbec. See [www.bleasdale.com.au](http://www.bleasdale.com.au).

## RESTAURANT'S NEW LIFE

THE Barossa Valley has a new dining experience, with Mark and Mandy Creed having transformed the old Tonic Restaurant into one of the Barossa's better eateries, Lyndoch Hill restaurant. Part of the Creed Wines cellar door and surrounded by a garden featuring over 30,000 roses, the restaurant serves modern Australian cuisine focused on regional produce and seasonal availability. Phone (08) 8524 4268; [www.lhretreat.com](http://www.lhretreat.com).

Also new in the Barossa are Barossa Vineyard Cottages, just outside Bethany. The four cottages were built in the style of the early settlers' homes, with outside stone and rendered walls, and all have private verandahs. Phone (08) 8563 1223; [www.barossavineyardcottages.com.au](http://www.barossavineyardcottages.com.au).

## WEEKENDS TO SALIVATE OVER

QUAMBY Estate, one of Tasmania's most gracious country house estates, has launched a series of gourmet weekends aimed at lovers of both fine wines and food. The weekends, which include a Hunters and Gatherers



foraging event, include tastings at some of the best wineries in the Tamar Valley (Three Wishes, Goaty Hill, Holyman/Stoney Rise), gourmet dinners matched with standout local wines and a farm gate tour of outstanding regional artisan food producers, including a truffle farm. Meals are scheduled for restaurants including Launceston's iconic Stillwater and Daniel Alps at Strathlynn.

Quamby Estate, built in 1828, is at Hagley, just outside Launceston, and is a beautifully restored heritage homestead with its own nine-hole golf course. For details of upcoming events, or to book accommodation, phone (03) 6392 2211; [www.quambyestate.com](http://www.quambyestate.com).

## CHEESE LOVERS REJOICE

WINE and cheese are natural companions, but it is often difficult to find the pair well matched in Australia. The Sofitel Sydney Wentworth has launched a new cheese buffet in its Garden Court restaurant, giving guests the chance to match the best seasonal cheeses with a range of wines and wine flights.



The buffet, organised in consultation with cheese expert Will Studd, offers more than a dozen of the world's best cheeses, including examples from Australia, France, Italy and Spain, such as an organic ewe's milk Roquefort from the South of France, a Cresemo Gorgonzola Dolce from Lombardy, Italy, and an ultra-rich Rouzaire Brie with truffles.

Executive chef Andreas Donnerbauer says the hotel has aimed at devising a selection that appeals to both experts and beginners. "It's an opportunity for guests to sample popular and accessible flavours alongside more exotic specialised cheeses, and let's face it, very expensive, styles on display - styles we hope will pique the interest of and tempt those who may consider themselves true cheese aficionados."

Guests can return as many times as they like to sample the cheeses on display, with 'cheese concierge' Claude Stein on hand to offer advice and information and answer questions on the origin, history and terroir of each cheese, as well as suggested wine matches.

The buffet is available seven days a week from 6pm and costs \$49 without wine and from \$69 with an accompanying wine flight. As an after-dinner experience, it costs just \$25. Phone (02) 9228 9188; [www.sofitelsydney.com.au](http://www.sofitelsydney.com.au).





## \$190 AUSSIE BUBBLY

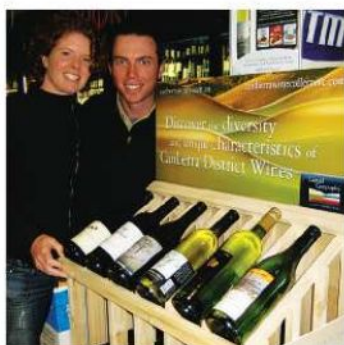
AUSTRALIA has a new benchmark sparkling wine, but with a retail price of \$190 a bottle, it is very much a special occasion wine. Made by sparkling wine specialist Ed Carr from Tasmanian fruit, the 1998 E.J. Carr Late Disgorged Sparkling is designed to be a serious rival to benchmark vintage champagnes. Released under the House of Arras label - and with just 50 dozen made - the wine has been aged for 10 years.

"It's so gratifying to finally release this wine into the Australian marketplace," Ed says. "This is our opportunity to show just what Australia is capable of, that our sparkling wines are truly world-class." He said time would tell whether Australian lovers of French champagne would be willing to spend so much on a home-grown product. "It's uncharted waters for Australian sparkling to be at that price point."

## PROMOTIONAL SIX-PACK

A GROUP of Canberra wineries has pooled resources to help promote some of the region's best drops. The Canberra Wine Collective is a group of six boutique wineries brought together by John and Sarah Collingwood of Four Winds Vineyard; others in the group are Tallagandra Hill, Gundog Estate, Yarrh, Wily Trout and Maipenrai.

The group displays local wines priced at under \$17 and there are plans to take the promotion interstate. The six wineries have worked together to develop eye-catching stands and signage for retailers. John Collingwood says the region is home to over 140 vineyards and 33 wineries. "We thought that these retail stands were the perfect way to deliver some of the artisan-made wines to locals." See [www.canberrawinecollective.com.au](http://www.canberrawinecollective.com.au).



## PLUSH NEW PEPPERS

THE SOUTHERN Highlands, an increasingly popular wine destination with Sydneysiders, is now home to a second Peppers property that specialises in food and wine experiences. Historic Craigieburn Resort at Bowral, dating back to 1909, is now known as Peppers Craigieburn and recently was substantially refurbished. With 72 beautifully appointed rooms, it is home to Montfort's Dining Room and has a private nine-hole golf course, gymnasium, billiards room, tennis courts and beauty therapy room. Many local wineries are right on the doorstep. Phone 1300 987 600 or visit [www.peppers.com.au](http://www.peppers.com.au).

## WINERY REACHES MILESTONE

HUNGERFORD Hill is celebrating its 40th anniversary of making wine in the Hunter Valley - albeit under various ownerships. Hungerford Hill was established in 1967 and has been making wine since 1970. Since 2002 it has been owned by the Kirby family and has focused on making wines from various regions of New South Wales, including emerging regions like Tumbarumba and Hilltops.

"In recent times many great, traditional Australian brands have fallen from prominence," says CEO James Kirby. "Resurrecting Hungerford Hill to its former greatness and beyond is our small contribution to maintaining the rich, historical fabric of the Australian wine industry."

"Over the last eight years the team has worked tirelessly to put the pride back into Hungerford Hill. We have a world-class cellar door facility and, most importantly, a range of wines that is gaining international acclaim."

To mark the anniversary, Hungerford Hill released not a Hunter shiraz or semillon but a 40th anniversary special release of a 2009 Hungerford Hill Pokolbin Cabernet Sauvignon (\$45) that is available only at cellar door. The anniversary will officially be recognised at a dinner at the winery in November.

## WINE MECCA IN THAILAND



AN AUSTRALIAN general manager and a New Zealand wine buff have combined to create one of Asia's best wine lists, in the unlikely setting of a luxury Thai resort. Thailand has long been something of a wasteland for lovers of fine wines, particularly outside Bangkok, but Australian Leisa Kenny and Kiwi Sam Bonifant oversee an outstanding and award-winning list at The Sarojin, in Khao Lak, north of Phuket. Put together and maintained by Sam, it has won an award of excellence from leading American publication *Wine Spectator*. Several wines are available by the glass and there is a walk-in wine cellar from which guests can make their selection, then enjoy it with international and Italian food in the Ficus restaurant, under a magnificent old fig tree overhanging a flower-filled pool, or with Thai dishes at the more relaxed The Edge.

Sam has paid particular attention to having lighter-style wines that match well with spicy Thai cuisine and are refreshing in the warm temperatures. "Just because our guests are in Thailand, which doesn't have a wine tradition, shouldn't mean they are not able to drink well."

Phone +66 76 427 900; [www.sarojin.com](http://www.sarojin.com). As part of a special promotion valid until October 31, guests who stay two nights or more receive the same number of nights free. V Australia has three flights a week from Australia, from Melbourne or Brisbane, to Phuket from \$405. See [www.vaustralia.com.au](http://www.vaustralia.com.au).





## ELITE GROUP'S PROFILE PUSH

SOME of the world's best wining and dining experiences can be found in properties that are members of the exclusive Relais & Chateaux group, which wants to raise the profile of its Australasian members, comprising 11 charming lodges, hotels and restaurants in Australia, New Zealand and Tahiti.

The group's new delegation manager, Natasha Granath, who will promote the gourmet aspects of the properties, says she is looking forward to promoting world-famous chefs, Sydney's Tetsuya Wakuda and Melbourne's Jacques Reymond, under the Relais & Chateaux banner.

Relais & Chateaux has 480 luxury hotels and gourmet restaurants in 58 countries. Members include Kauri Cliffs, The Farm at Cape Kidnappers, Whare Kea Lodge & Chalet, Otahuna Lodge and Mollies in New Zealand and Tower Lodge, Jonah's at Whale Beach, Tetsuya's, Chateau Yering and Jacques Reymond in Australia, along with Le Taha'a Island Resort and Spa in Tahiti.

## NEW CHEF AT MARGAN



MARGAN Restaurant and Tasting Room at Broke in the Hunter Valley has appointed a new chef, with Ian Atkinson joining maitre d' Dee-Ann Heath, award-winning winemaker and sommelier Andrew Margan and restaurateur Lisa Margan and her team. Ian's career highlights include cooking

in some of the most recognised kitchens around the world for acclaimed chefs such as Christine Manfield, David Thompson, Tony Tobin and Atul Kuchhar.

He says he feels right at home at Margan after growing up on a farm. "After living in big cities and working in fast-paced kitchens since I was 18, it's nice to have a green change and come back to my roots. The new restaurant menu follows my current passion for Modern Mediterranean and draws on the flavours, textures and traditions of Italy, France and Spain."

Margan Restaurant, at 1238 Milbrodale Rd, Broke, is open on Fridays and Saturdays for lunch and dinner and on Sundays for breakfast and lunch. Phone (02) 6579 1317; [www.margan.com.au](http://www.margan.com.au).

## HUNTER HONOURS ITS STARS

BROKENWOOD winemaker PJ Charteris was named Hunter Valley Winemaker of the Year at the fourth annual Hunter Valley Legends and Wine Industry Awards. Chairman Iain Riggs said that this year the awards recognised not only excellence



in the individual fields but the winners' tireless work promoting the region and their efforts to continue the legacy of the Hunter Valley legends and pioneers. Other winners included Wandin Valley Estate winemaker Matt Burton, who was named rising star of the year; Brett Keeping from Two Rivers, viticulturist of the year; and Brokenwood Wines, cellar door of the year.

## MASTER'S OWN LABEL



ANDREW Caillard, Master of Wine, head of the Langton's auction house and one of Australia's foremost wine experts, has released his first wine. Using 100 per cent mataro from a hot year in the Barossa Valley, Andrew and his wife Bobby have crafted a wine that is very much European in style: medium-bodied, elegant, complex and muscular, with new oak very much in a support role and a fine balance between dark berry and savoury characters.

The fruit was grown by viticulturists Paul and Mara Georgiadis at Dorrien in the Barossa Valley, and made by the Caillards and Chris Taylor at the Maverick Winery at Vine Vale. "Hand plunging and grunt-work was mostly done by our son Alex," says Andrew. To top it all off, Andrew, a talented artist, painted the label's artwork - based on an 1830s woodcut by Japanese artist Hiroshige. The wine can be purchased at fine wine stores or from [www.caillardwine.com](http://www.caillardwine.com) for \$45.

## LOCAL FOOD TO THE FORE

STEVE Forrester has taken over as executive chef at the wine industry's de facto Hunter Valley base, the Crowne Plaza. Soon after arriving from Parliament House in Canberra, he revamped the cuisine at the hotel's two restaurants, cafe and two bars. Local ingredients are taking a starring role.

"When you're working with top-quality ingredients, the produce can be the star of the plate, with only a few influences added by the chef," Steve says. He has also introduced a new series of winemakers' degustation table events in Redsalt restaurant. "Partnering with select local boutique wineries, our degustation dinners will allow the talented culinary team to really show off our menu creations and share our passion for fine food and wine," he says. For bookings, phone (02) 4991 0917 or see [www.crowneplaza.com.au/huntervalley](http://www.crowneplaza.com.au/huntervalley).





## GOURMET ISLAND

BEDARRA Island resort in the Whitsundays has launched a series of Gourmet Series weekends at standard resort prices. The weekends aim to showcase wine and cuisine against the backdrop of a luxury tropical island. Names involved so far have included Bollinger, Louis Roederer, Croser, Chandon, Katnook Estate and Petaluma and the events have proved such a success they will continue beyond 2010.

Led by executive chef Geoffrey Crabbe, the resort's culinary team will create seven-course degustation menus, using fresh local produce and ingredients to complement the featured wine or champagne brand. Upcoming dates include the Henschke Gourmet Weekend on September 17-18, Yabby Lake and Escarpment on October 15-16, Pelorus and Cloudy Bay on November 12-13 and a gourmet seafood weekend on December 10-11. See [www.bedarra.com.au](http://www.bedarra.com.au).



## CELLAR DOOR DEBUT

McLAREN Vale has a new cellar door destination with the opening of Brackenwood's tasting and sales operation at Willunga. The boutique winery features a range of flights, as well as traditional tastings, which visitors can enjoy with a range of South Australian foods.

The cellar door is in an 1860s heritage building, which was originally the local butcher's shop. It comprises two main areas: a traditional tasting room with a bar made from reclaimed timber and a main room with a vaulted ceiling and fireplace.

The Brackenwood vineyard, 7km away in Hope Forest, was purchased in 2002 by the Nagel family. The cellar door is at 17 High St, Willunga, and is open from Wednesday-Friday 11am-4pm, Saturday 10am-4pm and Sundays and public holidays 12pm-5pm. See [www.brackenwoodvineyard.com.au](http://www.brackenwoodvineyard.com.au).

## WORLD WINE JOURNEY

CHRISTINE Manfield's acclaimed Universal Restaurant in Sydney has a monthly Wines of the World program running until the end of the year. With sommelier Matt Hardy, she has devised a list showcasing some exciting wines. September will celebrate German rieslings; October rosés; November Spanish whites and December will mark end-of-year celebrations with champagne. "This is a fantastic opportunity for diners to experience new regions and discover unique flavours of the world. It will really take you on a wine adventure," says Christine. All wines will be available by the bottle, and a select few by the glass. See [www.universalrestaurant.com](http://www.universalrestaurant.com).

## THE BEST OF QUEENSLAND

THE MERCURE hotel group says it is the first hospitality organisation to take Queensland wines seriously and has launched its 2010 'Grands Vins Mercure' list dedicated to showcasing the state's quality wines.

The selection is available at Mercure hotels in Brisbane, Townsville and Cairns, and will be changed twice a year. Wines come from a number of boutique wineries in the Stanthorpe region, recognised as Queensland's premier wine area, as well as from emerging regions such as South Burnett, the Darling Downs and the Gold Coast Hinterland.

Reflecting Queensland wineries' experimentation with grape varieties and styles, the list includes varietals such as sylvaner and verdelho among the whites, along with more traditional chardonnay, sauvignon blanc and semillon selections. The reds include straight tempranillo and cabernet franc wines as well as merlot, shiraz and cabernet sauvignon.



## FAMILY BUSINESSES HONOURED

TWO Australian family wineries have been honoured in their home states. Dal Zotto Wines, from Whitfield in Victoria's King Valley, took out the top award at the state finals of the 2010 Family Business of the Year awards. Dal Zotto is now led by the second generation, with eldest son Michael taking charge of winemaking and general management, and his brother Christian managing sales and marketing along with overseeing the operations of the winery's trattoria and cellar door. Family patriarch Otto Dal Zotto and his wife Elena started the business.

"We tend to just go about our business - engaging the whole family in what we do is kind of second nature to us," says Michael. "I think these awards are a wonderful initiative to encourage generational businesses."

Meanwhile, Griffith-based Westend Estate won the third-generation category in the NSW and ACT awards for the second consecutive year. Owner Bill Calabria described the win as "a fantastic achievement for all family and staff members from Westend Estate" and said it "reflects our commitment and consistency through these difficult times".





## 2010 VINTAGE LIGHTER

NEW ZEALAND harvested 266,000 tonnes of grapes in the 2010 vintage - a seven per cent drop on 2009. The decline occurred despite a 2000ha expansion of the total bearing vineyard area, which reached 33,200ha.

The largest regions, Marlborough (with 69 per cent of the total harvest) and Hawke's Bay (15 per cent), both reported crops five per cent lighter than in 2009. Of the country's 10 wine regions, only two recorded a rise in output - Northland and Canterbury. Sauvignon blanc accounted for 66 per cent of the total harvest, far ahead of chardonnay (10 per cent), pinot noir (9 per cent), pinot gris (5 per cent) and merlot (3 per cent).

However, the availability of New Zealand wine in international markets is not expected to be adversely affected. "Despite the tough global environment, export volumes have risen 27 per cent over the past 12 months," says Philip Gegan, CEO of New Zealand Winegrowers. "Over the next year we expect export volumes to remain near current levels as wineries draw down on existing inventory."

In other words, there's still plenty of wine from the bumper 2008 and 2009 vintages to be sold.

## SEDUCING AMERICA'S FINEST PALATES

NOBILO Marlborough Sauvignon Blanc is the biggest-selling sauvignon blanc in America. But according to recent research, New Zealand wines are still largely unknown at the lucrative top end of the market.

Chris Lynch is a former managing director of Pernod Ricard NZ - owner of Montana and Corbans - who returned to California in 2007 to run his own small winery, Mutt Lynch.

Opinion leaders - wine writers, sommeliers, fine wine retailers - are well aware of Kiwi sauvignon blanc, and to a lesser extent pinot noir, says Chris, but they know nothing of New Zealand's other major varietal wines, such as chardonnay, pinot gris, merlot/cabernet and syrah.

He believes New Zealand's best chance of cracking the top-end market is with pinot noir, since American red wine lovers are accustomed to paying relatively high prices for pinot noir from Burgundy and Oregon. To woo the big spenders, Chris suggests a one-on-one approach, such as offering masterclasses for sommeliers and buyers and sending them on trips Down Under. Above all, "there is a need to develop a group of leading brands and work together ..."

The government and the industry have listened. In June, Economic Development Minister Gerry Brownlee announced a plan to boost wine exports, including \$1.2 million backing for an initiative to push high-end New Zealand wine into the US. At promotions in New York, San Francisco and Chicago, pinot noir

will lead the charge. Of the 21 wineries involved, who will match the government's financial contribution? Only one, Villa Maria, is classified by the industry as 'large'. Pernod Ricard NZ, the biggest producer of all, is not participating, believing it has better opportunities in the \$US10-\$20 category.

## OYSTER BAY STRUGGLES

OYSTER Bay Marlborough Vineyards, a listed grapegrower contracted to sell its production to Delegat's Wine Estate, is reviewing its capital structure after two years of falling grape prices. Following a 28 per cent decline in revenue from the 2010 harvest, compared to 2009, the company (in which Delegat's has a 50.1 per cent shareholding), has forecast an annual loss of about \$NZ900,000. Last year, it recorded a profit of \$1.54 million, and in 2008 a profit of \$2.18 million.

The review will examine Oyster Bay's debt load and whether it should raise more equity. Meanwhile, the value of shares in Delegat's, which peaked in January at \$2.81, has dropped since forecast profit was downgraded by 30-40 per cent in late February. In June, Delegat's shares were trading around \$1.60.

## MONTANA BRAND AXED



MONTANA, the famous wine brand now controlled by Pernod Ricard NZ, is about to vanish around the world, to be replaced by Brancott Estate. The company has long marketed popular, large-volume wines in New Zealand, Australia, the UK and elsewhere under the Montana brand, while selling the same wines under a different brand, Brancott Estate, in the US. It was not feasible to market NZ wines in the US with the same name as the state of Montana.

Now, with more and more of its output sold internationally, the time has come to remove this inconsistency. Fabian Partigliano, managing director of Pernod Ricard NZ, reports the Brancott Estate brand "resonates with consumers", as it links the whole range back to the company's sweeping Brancott Estate vineyard on the south side of the Wairau Valley, where Montana planted Marlborough's first sauvignon blanc in 1975.

The Montana brand will survive in New Zealand, but only on lower-priced varietal wines such as Marlborough Sauvignon Blanc, Gisborne Chardonnay and South Island Pinot Noir.

The latest move is consistent with a steady drop in importance of the name Montana over the past decade. The company's name has evolved from Montana to Allied Domecq NZ to Pernod Ricard NZ, and when Montana bought its major rival, Corbans, in 2000, it added several strong new brands to its portfolio - notably Stoneleigh.





WORDS MICHAEL COOPER

## GOOD HEALTH! BUT DON'T DRINK TO IT TOO SERIOUSLY

"PEOPLE who drink half bottle of wine a day are healthier, study finds." That's the title of an article, originally published by FoxNews.com, that recently popped into my inbox. The winemaker who was circulating the article viewed it as "positive PR for drinking wine!"

The article quoted a report in the UK's *Daily Mail*, based on a major new French study which found that moderate drinkers enjoy relatively good health and have a more positive outlook on life. However, the study did not argue that drinking wine is good for your health.

Those who enjoy a couple of glasses each day simply have better lifestyles. "There's too much talk about the benefits of moderate drinking," says Boris Hansel, the study's lead author, based at the

prefer beer or spirits, are believed to lead especially healthy lifestyles. Retired US health educator June Russell says wine drinkers smoke less, exercise more, eat more fruit and vegetables - and drink less alcohol.

But if you drink red wine for health as well as pleasure, some other recent news was bad too. After reviewing more than 100 studies, the National Heart Foundation of Australia announced that light to moderate consumption of wine is acceptable as part of a balanced diet, but if you drink wine "thinking you are reducing your risk of heart disease, then think again".

The popular belief is that antioxidants in red wine confer major health benefits on drinkers. Antioxidant molecules slow or prevent the oxidation of other molecules.

yet suffered a relatively low incidence of coronary heart disease. The answer supposedly lay in the protection against heart attacks afforded by their relatively high consumption of red wine. News of 'the French paradox' spread fast. In the US, demand for red wine skyrocketed and some wineries lobbied for the right to label their products as health food.

Around the world, study after study demonstrated that those who drank light to moderate amounts of alcohol were less vulnerable to heart disease than teetotallers. But the research was fatally flawed. A significant proportion of those classed as abstainers had given up drink because they were suffering from poor health - and were in fact reformed alcoholics. Once this bias - which made drinkers look less vulnerable to heart disease and abstainers more susceptible - was removed, those who abstained from drinking, or drank lightly or moderately, were shown to be at equal risk of cardiovascular mortality.

In 2006, Roger Corder, a UK professor of experimental therapeutics, identified a group of polyphenols - oligomeric procyanidins - in French red wines, especially those made from the dark, thick-skinned tannat variety, which he believes help reduce heart disease and increase longevity. Drinking two glasses daily of Madiran wine may indeed lower your blood pressure. So also, perhaps, does eating an apple or chocolate, both rich in procyanidin.

Alcohol expert Rod Jackson, professor of epidemiology at the University of Auckland, believes drinking up to one or two drinks a day "probably won't do any good or any harm (as long as you don't drive after drinking or climb any stairs!)" He enjoys one or two glasses of wine, several days per week, but "for pleasure, not for health!"

*The best way to get plenty of antioxidants is to eat a wide variety of plant-based foods, such as vegetables, fruit, cereal and bread, every day.*

Hospital de la Pitie, in Paris. "I am not saying that you shouldn't drink. But let's stop using health arguments to justify the consumption of alcohol."

Hansel and his colleagues studied the health records of nearly 150,000 Parisians, dividing them into four groups: abstainers and low, moderate and heavy drinkers. 'Moderate' drinkers consume one to three smallish (120ml) glasses of wine a day, up to nearly half a bottle.

Drinkers in the middle two categories scored best across a wide range of health indicators (including weight and cholesterol), but were more physically active and enjoyed higher socio-economic status. "People who drink moderately are people who, at the same time, lead healthier lives," says Hansel.

Wine lovers, compared to those who

By reducing the activity of free radicals, which can damage cells of the cardiovascular system and may also cause malignancy, antioxidants protect the body from a range of illnesses.

So does drinking red wine help prevent cardiovascular disease? There is no proof, says the foundation. Red wine can be rich in polyphenols - chemical substances found in plants which may give health benefits - but it is "not a good source of antioxidants for preventing coronary heart disease or maintaining cardiovascular health". The best way to get plenty of antioxidants, the foundation advises, is to eat a wide variety of plant-based foods, such as vegetables, fruit, cereal and bread, every day.

Twenty years ago, it was noted that the French ate lots of high-cholesterol food, including cream, cheese and meat,





WORDS SALLY EASTON

## CARIGNAN'S CHANGING CHARACTER, AND TAXING TIMES IN BRITAIN

CARIGNAN may not be a grape variety that's high on the list of international travellers, but in its homeland of southern France and north-east Spain it is emerging from its historic position of awkward, big-volume, bulk blender. Top Corbieres and Roussillon wines have long had big chunks of it in their blends, along with the better-known GSM trio of grenache, syrah and occasionally mourvedre (commonly known as mataro in Australia). Spain's Priorat region is built on a backbone of carignan.

This grape variety doesn't register in the top 20 most widely planted red grape varieties in Australia, though those other three are the first, fifth and eighth in red grape acreage in the country.

Carignan is a chunky, some would say clunky, muscular variety, high in acidity, colour and tannins, the latter of which need careful treatment to avoid bitter notes creeping in. But it's a late ripener, liking plenty of summer warmth, as its homeland of the warm to hot Mediterranean climates of southern France and northern Spain testify.

In Corbieres, carignan is king, comprising up to 50 per cent of the blend, along with GSM, and a few other local varieties. In the top Corbieres appellation of Boutenac, carignan must comprise between 30 and 50 per cent of the blend. Such things are regulated in France, as part of a defining character for terroir-driven areas and wines.

Traditionally it's old carignan vines that begin to bring character, concentration and charisma to a Mediterranean blend. This is where Boutenac has the advantage. Very little, if any, carignan has been planted in the past quarter of a century, so the vines are all getting good age - although Pierre Bories, winemaker at Chateau Ollieux Romanis in Corbieres has been working around the long-term strategy, saying "using *selection massale* at Ollieux Romanis, we found that vines can give good grapes after 10 years".

In Spain, carignan goes under the moniker of carinena, though it's also known as mazuelo, especially in Rioja, where a small percentage in the traditional blend of tempranillo and grenache is often well regarded. But it is in the more recently rediscovered Priorat that low-yielding, old-vine carignan on poor, stony, schist soils has created something of a stir.

The wines are still mostly blended in different proportions with grenache, plus cabernet sauvignon and syrah, even merlot, although one or two 100 per cent carignan wines are also now being made. Alvaro Palacios' Les Terrasses has about 60 per cent carignan, and Rene Barbier's (Clos Mogador) Manyetes has even more. Neither is cheap, nor stratospherically priced.

Further north, the UK might appreciate a little Mediterranean warmth, but in fact

bottle of wine (£4.32/\$7.40) is tax. And if the new Conservative-Liberal Democrat government continues with the old government's 'tax escalator', it means the industry is in line for 'inflation plus two per cent' duty increases for another four years.

This alone has put serious pressure on margins and profitability as these increases are not always fully passed on to consumers. The UK is a highly price-sensitive market with key price points for wines, such as £3.99 and £4.99. Sales data shows that as soon as the price rises to £4.04, for example, sales plummet.

Despite a high tax regime, supermarkets in the UK are regularly accused of selling alcoholic drinks 'below cost', as loss leaders to draw in shoppers. The new coalition government is keen to ban below-cost sales. But there doesn't

*Such a non-targeted measure would also entrap every moderate consumer of beer, wines and spirits.*

the heat is on from other sources as UK drinks industries are having tough times, notwithstanding a possible slow emergence from recession.

Duties are some of the highest in Europe. Excise duty stands at £1.69 (\$A2.90) per 750ml bottle. Common Customs Tariff (CCT) is paid on wines imported from outside the EU. It varies monthly, but adds about another 10p (17c) to the price of a bottle. Value added tax (VAT), similar to Australia's GST, is then calculated on top of the duties, so a tax on a tax.

At the time of writing, VAT was 17.5 per cent, but an imminent emergency budget, which will be littered with spending cuts and tax rises to attempt to begin to deal with the country's massive debt burden, may already have increased that.

Within the past two years alone, duties payable to the government on wine have increased by 25 per cent. This means half the price of an average

seem to be a definition of 'below cost'. One of the UK's larger supermarkets, Morrisons, has proposed that 'cost' be defined as 'duties plus VAT', which appears to exclude production costs and producer margin, at the very least. One of the challenges of 'below cost' is that different retailers buy the same product at different prices from the same supplier, depending on volumes and other criteria, so a nationwide definition is fraught with challenges.

The 'below cost' issue sits alongside different discussions about minimum pricing of alcohol, which is being suggested as a measure to address alcohol abuse, which is said to cost the National Health Service £2 billion a year. Some organisations suggest a minimum price per unit of alcohol would deter abusers, though such a non-targeted measure would also entrap every moderate consumer of beer, wines and spirits. The moderate majority would be penalised for the excesses of the minority.



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WORDS CLIVE HARTLEY

## ACHIEVING THE PERFECT MATCH FOR THE PALATE

THE IDEAL match of food and wine should be one that is made in heaven, and like a good partnership the result of the marriage should benefit and enhance both parties. Making a successful marriage takes plenty of experience if you want to avoid the divorce courts!

A key skill is to be familiar with the wine's components and the food's composition. Chefs with wine knowledge often are best placed to match both ingredients. When matching a dish, it is essential to consider the cooking method, accompanying sauces and strongest, most influential ingredients. Consider the humble chicken - a white meat that can be either smoked, delicately poached, roasted or deep-fried. When it's smoked you can match the flavour with an oaked white wine that shares some of the same aromas; if the chicken is pan or deep fried the wine's acidity becomes critical to cut the fat, which often means

levels of acid and subtle aromas; the kind that comes from bottle maturation.

Indian food is one of the greatest challenges for wine matching. Its rich and mouth-coating texture and elaborate spices are so intense you should keep the wine simple; don't open your prize possessions in the cellar. The wine should have some flavours, but not be multi-dimensional - perhaps a New Zealand sauvignon blanc. Keep the alcohol low, as the spiciness and heat of a dish will only be accentuated by the alcohol, doubling the hotness on the palate. The flames from the dish can be tempered with sweetness in a wine so here we can choose an off-dry riesling or even an off-dry rose.

Our winemakers have a wealth of experience in food and wine matching. So I asked a selection of winemakers of key varieties what they have discovered.

A young Hunter semillon needs delicate handling, and Hunter winemaker Andrew

with our sauvignon is very fresh yabbies. Just make a light mayonnaise to use as a dip and you will find it a real delight."

Old vine grenache can be a challenge with its robust flavours and high alcohol. Barossa Valley boutique producer Troy Kalleske remembers a great match at a dinner in San Diego. "The old vine grenache was matched with baby arugula (rocket) salad, spicy tuna, red pears, spicy walnuts and gorgonzola with a rich, stout chocolate dressing. A somewhat weird combination but it worked so well with the grenache!"

In the Canberra region, Tim Kirk makes one of Australia's leading shiraz viogniers at Clonakilla and likes to serve it with interesting game meats. "The wine's profile tends to savoury spices and red fruits with fine tannins in a medium-bodied frame. Something equally fine and medium-bodied such as squab or pheasant is a good fit. Partridge or guinea fowl can also work well."

Peter Althaus from Domaine A in Tasmania's Coal River Valley makes a classic cool climate cabernet sauvignon and, following the meat with protein guide, recommends beef Wellington. "It's also a very good match with Swiss gruyere, a match used often in Bordeaux." A wine that can be drunk with a main course and finished off with a hard cheese is a smart match.

Rainer Breit from Curlewis in Geelong reveals a wealth of experience in matching his pinot noir with food. "Our pinots have always been on the more savoury side of the Australian wine profile and as such the traditional match with Peking duck has not been so successful. My absolute favourite is the reserve pinot with a spicy warm Thai salad such as duck larb (minced duck with the traditional salad of hot chilli, coriander, fish sauce, lemon grass, red onion, lime juice, kaffir lime leaf and, importantly, some palm sugar for balance).

Rainer's comments demonstrate that food and wine is all about bringing out new flavours. It's a case of the whole being greater than the sum of its parts.

### *A wine that can be drunk with a main course and finished off with a hard cheese is a smart match.*

a different wine - maybe an unoaked chardonnay or even a semillon. If the chicken has been stewed with tomatoes then the wine changes colour and can be a light red, which needs to match the acidity of the tomatoes.

Weight is another essential consideration. Generally you should match wine and food of a similar palate weight. Here we can find a home for full-bodied shiraz, which needs robust foods such as barbecue meats. Wines with high tannins such as cabernet sauvignon and nebbiolo need meats high in protein, so grilled steak is a favourite.

Over-oaked and alcoholic wines are often the most difficult. Dense, fruity wines can also be a challenge as they will dominate food. When you eat out you look forward to the food and expect the wine to play a supporting role. So, with that in mind, my favourite wine would be below 14.5 per cent alcohol, have soft tannins with good

Thomas makes one of the best, the Braemore. "With its freshness, vibrancy, delicate variety purity, low alcohol and crisp, citrus-like acidity it makes a perfect match with freshly shucked oysters," he says. With an aged semillon the dish can be more complex. Phil Ryan from Mount Pleasant found that at a recent degustation dinner at Tetsuya's, which featured his 1998 Lovedale, "the roasted scampi with herb and citrus oil; ravioli of octopus, rice and tomato; and the signature dish of confit of Petuna ocean trout served with konbu and fennel was perfect".

The best type of sauvignon blanc to match with an array of food is a savoury one with some barrel work. Dominique Portet from the Yarra Valley makes an excellent example.

"Our sauvignon blanc is made along the European style, with slow fermentations to maintain a fresh bouquet, aged a few months in new French oak barrels until the structure and wood are in balance. My favourite dish



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WORDS ELISABETH KING

## ROME TRUTHS - A GUIDE TO GOOD EATING AND DRINKING IN THE ETERNAL CITY

At the end of a hard day tramping the streets of Rome to make sure you don't miss any item of interest in the Eternal City, the last thing you want to do is wander far from your hotel for dinner. Which is how I found myself in a trattoria called Mama Angela's. Ignoring one of the most important tenets of that wise old American adage, 'Never play cards with a man called Doc. Never eat at a place called Mom's'. And never, ever sleep with someone whose troubles are worse than your own - we plonked ourselves down in the middle of the evening meal rush hour.

Trouble started at once. The Canadian couple next to us was seething with tension. She had an Italian background and was taking her husband, who was clearly of Scottish descent, to Italy for the first time. Over a plate of largely uneaten and very glutinous scallopine al limone, she announced to no one in particular, "I never thought I would get a bad meal in Italy."

Normally, I stay away from restaurants that local guides award four 'Es' - as in euros - but it's worth a splurge in Rome for the sort of dining experience that makes you feel you've wandered into a movie set. Many of the best restaurants in the Italian capital are in major hotels and the pick of the bunch is La Pergola in the Rome Cavalieri hotel ([www.romecavalieri.com](http://www.romecavalieri.com)). The man in charge of the menu is German-born Heinz Beck and the Michelin 3-star eatery is rated as the finest restaurant in town. Beck, like Gordon Ramsay, is an international player and is also in charge of Apsley's at the Lanesborough Hotel in London, which picked up its first Michelin star this year. St Peter's Cathedral seems close enough to touch, there are 53,000 bottles in the wine cellar and I almost swooned over the zucchini flowers stuffed with taleggio.

When breathtaking vistas beckon, La Terrazza dell'Eden ([www.hotel-eden.it](http://www.hotel-eden.it))

we were ushered to one of the best tables in this most elegant of poolside restaurants. Come early because it will take you a long time to work through the vast wine list, which veers from artisan-style boutique wines to the most expensive Brunello di Montalcino. I allowed the sommelier to select a pinot grigio to go with the acqua pazza rockfish I ordered and also followed the waiter's advice to finish the meal with a white chocolate mousse covered with creamy citrus nougat. A perfect run-up to the following evening's meal at Filippo La Mantia ([www.filippolamantia.com](http://www.filippolamantia.com)) where the wine list is 100 per cent Sicilian - "except for the champagne", revealed the waiter. Named after the head chef, the restaurant has a menu that's contemporary Sicilian but relies on traditional recipes.

Me, actually, I love true Roman food, which is often based on offcuts and offal and is austere flavourful in the

*You will never look askance at offal meats again after dining on the hearty oxtail dishes flavoured with hoof marrow.*

It was hard not to lean over and say, "Honey, it's time you ditched your parents' nostalgic fantasies and got around."

Not only in visitor-packed Rome, but also in Florence and Venice, where the locals contemptuously refer to the summertime onslaught of tourists as the Corso del Gente (loosely, flood of people), there's a lot of restaurants serving the sort of Italian food that would get the thumbs-down in comparison to canned spaghetti. Overcooked cannelloni that tastes like cat food wrapped in lino. Spaghetti carbonara with the consistency of glue. Pizza slices with only one or two slices of tomato as a topping. On top of that, service is prison canteen fast and the waiter manages a ghastly glimmer of a smile only when the bill is presented.

If there's one place where you need a guide to good restaurants, it's Rome.

dishes up the Roman skyline along with menu listings such as perfectly cooked carrot gnocchi with potatoes and saffron and breaded lamb cutlets in an olive crust. George Clooney and his rat pack mates holed up at the Hotel de Russie ([www.hotelderussie.it](http://www.hotelderussie.it)), British hotelier Rocco Forte's Roman outpost, for three months during the filming of the movie *Ocean's Twelve* and often ate at the property's Le Jardin restaurant, which overlooks the Valadier Gardens where Picasso and Stravinsky once strolled. Chef Nazareno Menghini serves up Mediterranean-inspired dishes such as sea bass with black olive pate on a bed of stuffed fennel.

Thankfully, the head waiter at Baby Dell'Hotel Aldrovandi Palace ([www.aldrovandi.com](http://www.aldrovandi.com)) mistook my 'travelling necklace' of cubic zirconia for diamonds so

best possible way. La Pergola may have scored three Michelin stars but to native-born Romans the greatest restaurant in the city is Checchino dal 1887 ([www.checchino-dal-1887.com](http://www.checchino-dal-1887.com)). You will never look askance at offal meats again after dining on the hearty oxtail dishes flavoured with zampa (hoof marrow), kidneys alla romana and liver cooked in over a dozen ways. The wine list is predictably long and so is the grappa list in case your digestion needs a helping hand.

At Ad Hoc ([www.ristorante-adhoc.com](http://www.ristorante-adhoc.com)), the wine list is the result of continuous and meticulous research, with 400 labels from all over Italy, 30 grappas and 10 vertical tasting labels. Many of the bottles form a major part of the decor, too, and add an extra note of authenticity to the formaggio di rossa cheese, Chianina meats and seasonal



# in the pink

*MadFish Sangiovese Rosé*

★★★★ Top of Category  
Winestate Magazine

game that chef Lorenzo d'Amico cooks in extra virgin olive oil from the restaurant's own presses. In a building built by the Pope in the late 1400s, ancient Roman columns from the second century AD add to the 'only in Rome' ambience. A close association with Antinori ensures that the wine list is strong in top-flight Tuscan wines, too.

Caravaggio would probably be diagnosed as bipolar these days, but in his own times he was seen as very passionate. Al Duello is named after the famous duel between the painter and his friend Ranuccio, who didn't survive the occasion. One of the best dishes on the menu is Caravaggio's artichokes which is linked to another violent episode, when the maestro nearly strangled a waiter who brought him the 'wrong' dish of the vegetable. The restaurant also works hard-to-get providore ingredients such as cacciofiore cheese, mini-rocottas from Tuscany and spinosini pasta with two types of botargo (fish roe) into its constantly changing menu.

Even though every street in Rome is awash with bars, the most exclusive wine bar in town is the Casa Bleve (48-49 Via dei Teatro Valle), located in the former courtyard of the 16th century Palazzo Medici Lante della Rovere. Here is Rome's finest selection of wines by the glass and you can also visit the wine cellar which is not only full of priceless bottlings but the intact ancient Roman walls date back to the first century AD.

But a friend suggested that I try the Camponeschi Winebar ([www.ristorantecamponeschi.it](http://www.ristorantecamponeschi.it)) in the toney Piazza Farnese. He was spot on. Not only was the bar menu far superior to the average, but the 600 wines on offer helped to while away a large chunk of a quiet Sunday evening. A favourite tipple was a pinot grigio from the bar's own vineyards. Fresh and tangy on the middle palate, it proved more than enough to wash away the bad tastes and dreadful memory of Mama Angela's. 🍷



[www.madfishwines.com.au](http://www.madfishwines.com.au)





WORDS VALMAI HANKEL

## JOSEPH GILLARD JNR AND PENFOLDS - PART 2

LAST time we looked at Joseph Gillard Snr's winemaking experiences at his Sylvania vineyard in the Adelaide suburb of Norwood, and at his Clarendon vineyard in the Adelaide Hills. He was the beginning of what could be called a dynasty in Australian wine history, one which is almost forgotten today.

Two of Joseph's sons followed in their father's footsteps and entered the wine industry. One was his eldest son, Joseph Gillard Jnr (1846-1927), who had a lengthy and distinguished career which spanned 36 years at Penfolds Grange Vineyards, ending in 1905.

As a reminder of the early history of Penfolds, Dr Christopher Rawson Penfold and his wife Mary arrived in South Australia from the village of Steyning, near Brighton, England. In 1844 Dr Penfold paid £1200 for "a delightfully situate and

1869, the year before Dr Penfold died from diabetes. By 1870 the 60-acre vineyard at *The Grange* had expanded its varieties to include grenache, verdelho, mataro (mourvedre), frontignac and pedro ximenes. It was claimed that at about this time Penfolds was contributing over a third of South Australia's wine production.

In 1881 Gillard was promoted to cellar manager and winemaker, taking over from Mary Penfold and her son-in-law, Thomas Francis Hyland, with whom, from September, he shared a one third partnership in the company. That year, there were 107,000 gallons of wine in stock, mainly fortified.

In September 1882 Joseph Snr and his second son, William Henry Gillard, signed an agreement with Penfolds to sell them their stock of wine at Norwood (45,000 gallons) and 3000 gallons of the 1882

1903. In 1889 a catalogue from Penfolds advertised for sale "Grange Port, Grange Sherry, Grange Tawny, Mataro, Grenache, Constantia, Frontignac, Muscadine, Pedro Ximenes, Tokay and Madeira". There was also Light Red Claret and Light White Riesling "suitable for use in clubs".

Joseph Jnr was reappointed as manager at Magill in January 1895 for five years at a salary of £250 a year. He was allowed to continue to sell grapes from his 20-acre vineyard at Rosslyn Park, across the road from Penfolds. He was to receive 10 per cent of the profits of Penfolds, and a payment of at least £300, a high amount for those days, was guaranteed.

In 1902 an article in the South Australian newspaper, the *Garden and Field*, enthusiastically praised Gillard: "He can do anything from plant and prune a vine, build a cellar, make the wine, make the cask to put it in, watch its maturity, and send it to the show to take a prize or to the consumer to praise its quality." Between 1890 and 1902, the paper noted, Gillard won four cups, 64 first, 67 second and 50 third awards. Another source, the book *The South Australian Vintage 1903* by journalist Ernest Whittington, recorded that in 1902 alone, Gillard was awarded "the cup" and eight first and seven second prizes. By 1903 the vintage at *The Grange* vineyards' 120 acres was 100,000 gallons.

As well as running Penfolds, the highly regarded Gillard was a founding member, possibly the founder, of the Vinegrowers Association. He retired from Penfolds in 1905 after an illustrious, but today virtually forgotten, career.

Next time we'll look at the other Gillard family members' involvement in the wine industry, including more at Penfolds.

*\*Author's note: It has been some challenge sorting out this large family. I am grateful to one of Joseph Snr's great-great grandsons, Bruce Martin, for access to his as yet unpublished Gillard family history.*

*He can do anything from plant and prune a vine, build a cellar, make the wine, make the cask to put it in, watch its maturity, and send it to the show to take a prize ...*

truly valuable estate" at Makgill [named after Sir Maitland Makgill, a trustee of the wife of one Robert Cock, who laid out the suburb later known as Magill]. It consisted of 500 acres "of the choicest land".

Dr Penfold built a stone cottage - *The Grange* - which still stands, and planted vines brought from England and France. The demands of building up his medical practice, together with increasingly poor health, meant that his wife, with the help of a servant, Ellen Timbrell, ran the property, including making wine. Most of the early wines were fortified tonic wines made from grenache and prescribed for the doctor's anaemic patients.

Joseph Gillard Jnr began work at Penfolds as vineyard manager and winemaker in

vintage from Clarendon at two shillings and sixpence a gallon. The arrangement allowed Penfolds to use the Sylvania cellars at Norwood until December 1885 and to purchase grapes from the Sylvania vineyard until January 1888.

Another agreement was signed in 1887, which allowed Clarendon wines from the 1888 to 1891 vintages to be sold to Penfolds at one shilling and sixpence a gallon delivered to Magill. Interestingly, this precluded the Gillards from selling wines under their own name.

Gillard Jnr's promotion to cellar manager at Penfolds allowed the company to concentrate more on dry table wines, which were awarded numerous trophies and prizes at Australian wine shows between 1889 and





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# Region on the move

MICHAEL COOPER

## HAWKE'S BAY VIGOROUS QUEST TO ADAPT AND INNOVATE

**FOR SEVENTY YEARS**, Esk Valley, originally called Glenvale, specialised entirely in Hawke's Bay wines. However, last year brought a change of direction, when the winery dropped two of its Hawke's Bay whites - riesling and sauvignon blanc - and added a Marlborough sauvignon blanc to the range.

"It wasn't something I'd even considered before, but the more I thought about it the more intrigued I became by the idea," says winemaker Gordon Russell, who joined Esk Valley (owned by Villa Maria) in 1990. "The opportunity to create a wine from the finest sauvignon blanc grapes in the world is one that many top winemakers around the world would jump at."

In switching its sauvignon blanc supply to Marlborough, Esk Valley simply responded to consumer demand. If they want to market Hawke's Bay wines internationally, to arouse initial interest, the region's winemakers often find they need a Marlborough sauvignon blanc in their selection.

Such fundamental changes at Esk Valley - best known for its consistently rewarding merlot-based reds and chardonnay - are also facing specialist grapegrowers. Demand for their sauvignon blanc - Hawke's Bay's third most widely planted variety, behind chardonnay and merlot - has slumped, reflecting the glut of Marlborough sauvignon blanc. Contracts for chardonnay and pinot noir, grown for bottle-fermented sparkling wines, have also been slashed.

According to Hawke's Bay Winegrowers, the Bay is "New Zealand's number one red wine-producing region." A bold claim, but does it stack up?

Hawke's Bay's producing area of grapes earmarked for red wine (2030 ha) was this year little more than Marlborough's (1928 ha, mostly pinot noir). But Marlborough

is indivisibly associated with sauvignon blanc, whereas Hawke's Bay is principally acclaimed for its reds.

Merlot, cabernet sauvignon, cabernet franc, malbec and petit verdot account for a third of Hawke's Bay's vineyard area. No other region in the country rivals Hawke's Bay for the sheer quality and volume of its claret-style reds, which in blind tastings regularly hold their own with top-end Bordeaux.

The latest excitement surrounds syrah, yielding enticingly floral, dark reds with vibrant plum and black pepper flavours. If you add this new breed of richly varietal - but not overripe or heavy - syrahs to its traditional strength in Bordeaux-style reds, Hawke's Bay's claim to be the country's premier red wine region is justifiable. Red wine buffs can also track down rewarding examples of pinot noir (from elevated, cooler sites), gamay noir, pinotage and tempranillo.

Hawke's Bay Winegrowers also claim their members produce "New Zealand's richest and most complex chardonnays". Marlborough chardonnays enjoy equal success on the show circuit, but with a host of classic labels - including Clearview Reserve, Corbans Cottage Block Hawke's Bay, Mission Jewelstone, Sacred Hill Riflemen, Te Mata Elston, Villa Maria Single Vineyard Keltern and numerous others - Hawke's Bay is a chardonnay heavyweight.

A decade after the launch of Tom, its flagship red, Pernod Ricard NZ recently released its white counterpart: the arrestingly powerful, concentrated and complex Church Road Tom Chardonnay 2006 (\$NZ70). Winemaker Chris Scott sees it as "the best chardonnay we've ever made at the Church Road winery". Only 170 cases were released, in individually numbered bottles.

After a period of uncertainty following the

departure in 2008 of its long-term winemaker, Jenny Dobson, Te Awa (originally Te Awa Farm) is back in full swing. Winemaker Ant Mackenzie, who built a strong reputation during his earlier spells at Framingham and Spy Valley, in Marlborough, believes "Te Awa made good wine in the past, but probably not as good as they, or the market, thought it was. I'm putting my reputation on the line to turn this business around ...". Te Awa's previous annual output of 25,000 cases has been halved.

Another winery entering a new era is Stonecroft, which pioneered fine-quality syrah in Hawke's Bay and also won a reputation for small volumes of top-flight chardonnay and gewurztraminer. Founder Alan Limmer, who planted his first vines on the edge of the Gimblett Gravels in 1983, and his wife, Glennice, have sold Stonecroft to lawyer Andria Monin and her husband, chemical engineer Dermot McCollum. The couple plan to retain Stonecroft's established wine styles. Alan, still in his 50s, will assist the new owners for the next three years, but also intends to spend more time fishing - and racing his turbocharged Porsche 930.

Thirty-one years after Vidal opened New Zealand's first winery restaurant, the food and wine trails of Hawke's Bay are among the country's best. The crowded events calendar includes Harvest Hawke's Bay, a mid-summer wine and food festival; New Zealand's oldest charity wine auction, held in winter; and Hawke's Bay Hot Reds, a touring red wine expo that this year, for the first time, is also visiting Sydney and Melbourne.

 **HAWKES BAY TASTING STARTS PAGE 150.**

**Opposite:** Mission Estate's home vineyard at Taradale, near the city of Napier, is planted mostly in sauvignon blanc, pinot gris and chardonnay.





# REDEFINING AN AUSTRALIAN CLASSIC

*Elegant alternatives emerge to challenge the traditional big shiraz styles*



## THE NEW WAY NEEDED A TRUE BELIEVER, AND IN TIM KIRK IT HAD A PREACHER EXTRAORDINAIRE.

DAVID LeMIRE MW

AUSTRALIAN SHIRAZ has deservedly achieved a reputation as a classic wine style over the past three to four decades. With the Barossa Valley leading the way, a panoply of producers, fuelled by the lure of high points from Robert Parker and his ilk, have developed the style to its logical end point. If big, powerful, and intense is good, then bigger, powerfuller and intenser must be gooder. Sometimes, though, as in the previous sentence, things stop making perfect sense when pushed to extremes. But more of that later.

What can't be denied is that some terrific wines have been made in the generous, dense, Barossa style. Low-yielding vines, high baumes, deep colours and a generosity as warm as could be wished for, won for these wines a legion of fans. Top exponents of the style, like Torbreck, make wines that, for all their power and richness, are held in check, with some firm tannins and savoury notes adding interest.

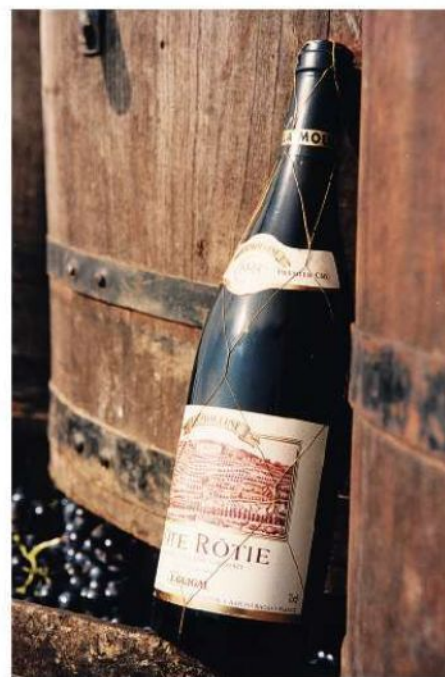
In McLaren Vale, the style takes on a more black-fruited palate, with some chocolate notes, and black olive. Paxton's single-vineyard Jones Road Shiraz is a lovely example: unashamedly rich and opulent, but with some meaty notes and some tannic grip on the back palate giving it length and interest. In the Clare Valley, dark plums, licorice, and often a minty edge, are framed by fine, dusty tannins.

What also can't be denied is that in some cases excessive ripeness, a lack of structure and high alcohols, have seen the wine trade and consumers in some parts of the world fall out of love with Australian shiraz. In some cases the reaction has

been extreme, out of proportion with the problem. But then in some cases - and yes, America comes to mind - the success of some wines was out of proportion with their moderate quality and longevity. The backlash has coincided with the global financial crisis, making high-end Aussie shiraz friendless and dusty on the United Shelves of America.

The strength, though, of Australian shiraz is not just in its strength. Over the past decade, shiraz in Australia has undergone a quiet revolution. The poster boy for this revolution is Tim Kirk from Clonakilla, a mild-mannered revolutionary if ever there was one. Inspired by Guigal's top crus, La Mouline, La Turque, and La Landonne, Tim built on his father's legacy, convinced by the ability of his Canberra vineyards to make a shiraz, with a dash of viognier, in an elegant, spicy, cool climate translation. For a wine culture with richness and darkness, and dense, sweet fruit, deeply ingrained in its subconscious, the new way needed a true believer, and in Tim Kirk it had a preacher extraordinaire.

What Tim and his fellow cool climate shiraz makers have done is present an alternative style, and the impact has been felt across the country. In the Grampians, Trevor Mast created another classic at Mt Langi Ghiran, another wine where bright red fruit, peppery spice and a mid-weight texture has inspired other producers to embrace cool climate shiraz. The trend has spread - in the Canberra region, Collector Wines is quickly gaining a reputation for elegant and fragrant shiraz, and prolific tweeter Capital Wines is also winning plaudits,



Above: E. Guigal La Mouline Cote Rotie, France 1998.

Opposite: John Kirk (left) founder of the Clonakilla Winery and Tim Kirk his son and CEO/chief winemaker.





Above: The Clonakilla label and Tim Kirk.

Opposite: Penfolds RWT Shiraz © Fosters Group.

with Gary Walsh's description of their Kyeema Vineyard Reserve Shiraz - "aromatic and charged with pepper and spice" - summing up the style well.

Other relatively cool regions have added to the momentum. In the Yarra Valley, where there is a long history of shiraz production, young guns like Gary Mills at Jamsheed are giving the variety more impetus. Gary's methods are unconventional but effective, and they reinforce the atmosphere of excitement, unpredictability and diversity that pervades the Australian shiraz scene at the moment. Originally inspired by a Ridge York Creek Petite Syrah, whole bunch ferments are a key part of his approach. With carbonic maceration of relatively early picked fruit, and slow, cool ferments, Gary says he is "less interested in fruit profile than ... in perfume and texture, spice, and secondary characteristics." His clincher, in the context of the evolution of Australian shiraz, is his assertion that "we don't shy away from green".

Encouragingly for Gary, he's been fielding plenty of inquiries from the US, signalling that the much-reported decline in interest in big styles of Australian shiraz is being replaced by interest in cool climate shiraz. But the big styles are evolving too. John Duval of John Duval Wines sees diversity of style as a key change in the Barossa over the past decade. When he was at Penfolds he was instrumental in developing RWT, a shiraz aged in French oak. Many others have also made the move away from American oak, which took sweet, ripe fruit and accentuated the sweetness. There is now more emphasis on balance and freshness, both in viticulture and in the winery.

Peter Schell's Spinifex wines are one example of the new wave in the Barossa, and the wines challenge perceptions that the region is all about sweet fruit and big-bodied opulence. In the Barossa, as in the Yarra Valley and the Canberra district, shiraz is a variety now characterised by

diversity, rather than having a number of producers chasing a particular 'high-octane' style. If there's a silver lining to the confluence of the global financial crisis and the disillusionment of consumers stateside about big Aussie shiraz, then diversity, freshness and balance is not a bad deal for the future.

Meanwhile, other regions continue to refine their styles, and terroir differences are becoming more understood. The cool continental climate of the inland section of Western Australia's Great Southern continues to make impressive strides, with bright, peppery notes usually followed by firm, chewy tannins. In the Adelaide Hills, shiraz continues to reign as the region's premier red variety, despite the attention lavished on pinot noir. Ngeringa is one of a clutch of up-and-coming shiraz specialists, their biodynamically certified vineyard and hands-off winemaking delivering some complex earth spice, blood orange, and blue and red fruits in their 2006 syrah. In Heathcote there is a formidable track record, and with more mature vine age in this young region, as well as star winemakers like Tom Carson (at Heathcote Estate) and Michael Dhillon (Bindi) turning their attention to Heathcote shiraz, the future looks exciting.

All in all, shiraz is, somewhat ironically, enjoying a golden age in Australia, just as some markets are questioning the styles they've been receiving. Now though, the extremes of ripe (verging on dead) fruit, high alcohols and thick, dense textures are being replaced by other extremes, as winemakers redefine the styles coming from a variety that is set to remain an Australian classic. The new extremes for shiraz include techniques like whole bunch ferments, wild yeasts, earlier picking, French oak and cool climates, but there is little consensus about many of these methods. Perhaps the only thing we can count on is that preconceptions will be continually challenged in the evolution of Aussie shiraz.









# KOSHU COUNTRY

An ancient Japanese grape is making  
the world take notice







## DENIS GASTIN

**ONE OF THE MORE** intriguing recent splashes on the global wine palate is Japan's unique pink-skinned grape variety, koshu, and the array of (predominately white) wines for which it is the base.

There is more legend and supposition about the origins of this variety than historical fact or science. It arrived in Japan from Central Asia, via the Silk Road trade routes through China, between 1000 and 1300 years ago. It has been thought to be a pure *Vitis vinifera* grape but very recent DNA testing of the dominant koshu clone indicates there may be a small trace (up to 10 per cent) of non-*vinifera* origin in the vine. The tests

also suggest koshu may be remotely related to sauvignon blanc, something industry thinkers were not too surprised to learn, given the aromatic similarities that can be detected in some koshu wines.

For most of its history koshu has been consumed as a table grape and continues primarily in that role today. There are indigenous wild black mountain grapes (*Vitis amurensis* and *Vitis coignetiae*) in Japan but, with its much larger berries and more delicate flavours, koshu was the logical resource for the first wineries that appeared during the Meiji Restoration, in the 1860s and 1870s, and it has been the wine industry staple ever since.

It was partially eclipsed after classic European varieties were adopted by local wineries in the 1970s and 1980s but in recent years has made a strong resurgence, attracting growing domestic appreciation and now turning heads in global markets. Jancis Robinson indicated genuine substance on this count with the headline "Koshu ... the new gruner?" for a post on her website about a promotion of this variety in the UK in January.

By my count, there are now at least 46 grape varieties used in Japanese domestic wines and some of them will be found in wine *only* in Japan. But koshu is the sentimental favourite, as well as the volume leader. It is also a wine that sits comfortably with Japanese food and that is the obvious platform for its international emergence.

The traditional home of koshu is Yamanashi Prefecture, at the foot of Mount Fuji and one and a half hours by train from Tokyo. It is home to 80 of Japan's 200 or

so wineries and still accounts for 95 per cent of total national production of koshu.

A campaign to raise awareness of koshu in global markets - initially in the UK but broadening progressively to continental Europe and beyond - was launched in January by 15 Yamanashi wineries, backed by the prefectural government, local chambers of commerce and the Yamanashi Winemakers Association.

The global media launch of the 'Koshu of Japan' (KOJ) concept took place at London's Michelin-starred Japanese restaurant, Umu, as a kaiseki (traditional multi-course) dinner, where each course was accompanied by a bracket of koshu wines. The event was directed by Lynne Sherriff MW, a consultant to KOJ, and attended by leading wine identities, including Jancis Robinson, Steven Spurrier, Anthony Rose and Michael Broadbent. A subsequent event held at the Japanese Embassy was attended by more than 200 people.

Group leader, Shigekazu Misawa of Grace Wines, said of Michael Broadbent's speech in praise of the food and wines that it was "a source of inspiration to the KOJ management team and the participating winemakers and a motivation for us to continue this initiative". He says many strong inquiries to source koshu for European markets had followed.

Renowned Bordeaux oenologist Denis Dubourdieu has worked with Japanese wineries on this variety over the past decade and says koshu is interesting because it is relatively low in sugar without being too acidic, "so one can therefore make wines with low alcohol (10-11 per cent) but without greenness".



# [Crisp and pleasant and clearly meant to be a wine to guzzle with sushi or sashimi.]

He adds that "the colour of the wine is very pale and its aroma low-key but fresh, slightly citrus; in the mouth it has a delicacy and a saltiness that makes it go particularly well with Japanese cuisine ... and has a simplicity and minimalism that I find typically Japanese".

Wineries are now tending to reverse the practice of the past two decades, which saw what I call 'excessive' winemaking - in particular the practice of chaptalisation (adding sugar to the ferment to compensate for low natural sugar), the use of oak in fermenting and maturing koshu and extended contact with lees before clarification and bottling. It was a misguided attempt to match the much more strongly flavoured and textured imported wines, and particularly chardonnays, that had begun to woo local drinkers in the 1980s.

Much more emphasis is being placed these days on presenting the delicate essence of this 'shy' grape. Some of the most outstanding examples are essentially free-run styles delivering elegant, restrained and refreshing white wines that have assisted greatly in winning back local consumer favour.

The process of extracting the pure essence of koshu has been advanced, too, by innovation in the vineyards. Traditional overhead pergolas are being replaced by new trellising, pruning and canopy management practices to regulate yield, facilitate better skin development through greater exposure of the bunches to direct sunlight, and to better cope with the ever-present threat of fungal diseases in the very humid summer conditions.

Traditionally, koshu wines have been still and white, but creative reinterpretations by increasingly more adventurous Japanese winemakers have seen the launch of sparkling koshus, wine fermented on skins to give more of its natural pink colour in the bottle (some are bottled unfiltered for even greater effect) and even a fine brandy.

And whereas Yamanashi is undoubtedly still the 'spiritual' home of koshu, nearby Yamagata Prefecture, on the west coast of Honshu island, is making great progress in establishing an 'alternative' regional appellation with koshu. Yamagata wines have a distinct minerality and fruitiness that is undoubtedly a factor of a softer, drier climate, which delivers higher natural sugar levels, thus avoiding chaptalisation, but also of its rocky vineyard soils.

Jancis Robinson says, "What appeals to me about koshu is its very lack of brashness, its delicacy, purity, limpidity, and the way it goes so well with the calmer regions of the Japanese gastronomic landscape." Robert Parker has described koshu as "crisp and pleasant and clearly meant to be a wine to guzzle with sushi or sashimi".

Australasian readers may well wonder, then, why koshu wines are not widely available here, considering that Japan is not only in our own geographical zone, but has a vinous history not much shorter than our own and offers an intriguing spectrum of unique grape varieties and wine styles. At almost every Japanese restaurant here you can get three or four different Japanese beers and a wide selection of sake (rice wine) and shochu (grain-based white spirit) - but no Japanese wine!

There have been several attempts to introduce Japanese wines to Australia, to no avail, but this is about to change. East coast-based fine wine distributor Quality Estates Distribution has launched a selection of wines from one of Japan's (and Yamanashi's) most distinguished wineries, Grace Wine. These include a fine example of koshu and the 2008 Chardonnay that won the trophy for best Japanese wine at the Hong Kong International Wine & Spirit Competition last November.

It is to be hoped that more will follow, and that we will be able to enjoy some of Japan's other unique wines, from varieties unknown in Australia, such as muscat Bailey A, black queen and Campbell early.

*"Denis Gastin, a former Australian trade official in China and Japan, joined Winestate as Asian features editor in the March/April 2010 edition. Denis has written extensively about the Asian wine industry in wine and liquor industry publications in Japan and South Korea and on the official Australia Wine Japanese language website."*

## KOSHU OF JAPAN (KOJ) wineries

Alps Wine  
Diamond Winery  
Grace Winery  
Hombo Shuzo  
- Yamanashi Mars Winery  
Katsunuma Jyozo  
Lumiere  
Marufuji Winery  
Marquis Winery  
Sadoya  
Shirayuri Winery  
Soryu Winery  
Suntory Liquors Limited  
- Tomi no oka Winery  
Yamanashi Wine  
Yamato Wine











# Home Away FROM HOME

GERALD D. BOYD

## THE STORIES BEHIND ANTIPODEAN WINEMAKERS' NORTH AMERICAN MIGRATION

### PART I OF A THREE-PART SERIES

#### AMERICANS ARE WILLING

members of a transient society, moving from one location to another, looking for a new adventure or a better job. Today, few Americans stay where they were born and winemakers are no different, though most seem to gravitate to California, where job opportunities are greatest. According to recent statistics, all 50 states have at least one winery, including a handful in such unlikely spots as Hawaii and Alaska. It would seem that the attraction of making wine outside the box is hard to resist.

The uncontested leader is California, with 3000 wineries and the number still growing, attracting a diverse group of winemaking talent, including some with a different accent. Not a smooth Southern drawl or New England twang, but something very different. It may have started in 1989, when Daryl Groom left Penfolds and the Barossa Valley for Geyser Peak Winery and Sonoma County. Maybe another antipodean winemaker was the first to leave home for North America, but the arrival of "Groomy" in California is a good place to start.

With the total number of US wineries close to 4000, an informal survey was needed to see where the Australians were. Relying on word of mouth from winemakers who know other winemakers, I found 16 Australians and New Zealanders, counting Daryl, who moved to California and Washington and into the Okanagan Valley of British Columbia.

California inherited 10 Australian and four New Zealand winemakers, while one Australian went to Washington. There are also two Australian couples who own wineries in Sonoma County: Chris and Kristine Williams, from Melbourne, proprietors of Wattle Creek Estate Winery, and Bill and Dawn Williamson, from Sydney, owners of Williamson Wines. Australians who settled in the Okanagan Valley include Jeff Martin, owner/winemaker of LaFrenz, and Quail's Gate Winery's Grant Stanley, who was born in Canada but holds dual citizenship.

Winemakers were asked why they came to North America, how long they had been working there, and whether they saw any differences in making wine in their present North America location and at home. Views and opinions from the nine Australians interviewed are divided over the next two issues, with this article's issue addressing those winemakers expressing a more general interest in pursuing their craft away from their home countries. In the next issue, we'll look at those Australian winemakers who set out to explore pinot noir and riesling, while part three will cover New Zealand winemakers working in California. ▶



Opposite: Sonoma Valley vineyards. ©Jyeshern Cheng. Above & next page: Photos courtesy of Geyser Peak winery.



# “IT WAS LESS ABOUT THE WINEMAKING AND MORE SO THE ADVENTURE OF LIVING AND WORKING IN THE STATES.”

## WHERE THEY ARE

**Daryl Groom**, presently owner/winemaker of Groom Wines Australia and DXG Wines California, arrived at Geyser Peak Winery, Sonoma County, in August 1989.

**Mick Schroeter**, who looked after the red wine program at Penfolds while Daryl was there, moved to Geyser Peak in 1992 and took charge of winemaking in 1993.

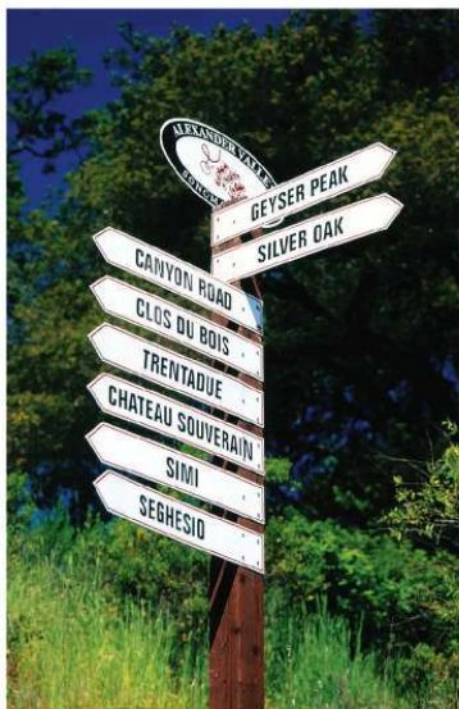
**Michael Scholz**, vice president/winemaker at St Supery Vineyards & Winery, Napa Valley, became winemaker at St Supery in 1991, then spent a few years at Wattle Creek before returning to St Supery. He is a member of the Barossa wine family that owns The Willows Vineyard.

**Chris Loxton**, who studied at UC-Davis in the early 1990s, owns Loxton Cellars in Sonoma County.

**Michael Kluczko**, senior vice-president, Wine Supply Americas, Napa Valley, started in 2006.

Almost to a person, the winemakers mentioned travel, adventure and new winemaking experiences as the main reasons they left Australia for North America. Daryl Groom, now a US citizen, said he wanted to experience living in another country and “broaden my winemaking experience and the opportunity to make wine in California, one of the most dynamic winemaking regions in the world”. For Mick Schroeter, it was “less about the winemaking and more so the adventure of living and working in the States”.

Chris Loxton, who first studied physics at Penn State University in the early 1980s and then entered UC-Davis in 1991, explains why she moved from Australia to California: “I just love living in California! I wanted to make syrah and in 1995 syrah was an emerging variety here and it was fun to get in at a time when there really weren’t too



many producers. I also found there were incredible resources here for a new, smaller winery, such as labs dedicated to analysis and mobile bottling lines. And there are more consumers in California, making the dream a little easier compared to the export-dominated Australian industry.”

Some winemakers cite innovation and a preference for certain techniques as the key differences between making wine in California and Australia. Michael Scholz sees the differences as more New World/Old World. “Australian winemakers look to be innovative and encourage diversity and new techniques. Californians also follow this approach, but tend to be interested in combining the new with an understanding for Old World techniques.”

Chris Loxton’s winemaking experiences in California follow the same lines. “In Australia the wineries were innovative and lean and

were being run very economically, while there was money here for infrastructure and equipment. I liked the newness and ability to work with the best that was available here. I appreciate the innovation by the Australians though, and while many here were looking to Europe for tradition, Australians were finding the problem and then looking for ways to deal with it.”

Daryl Groom sees the differences more on a macro scale: “Larger diversity of grape varieties; larger diversity of micro-climates and larger diversity of winemaking techniques and more vine growth and vigour management are needed in the United States than in Australia.” Michael Kluczko adds, “There is more importance and focus placed upon region in California and elsewhere in the United States.”

A few transplanted Australian winemakers say grape sourcing and vineyard diversity are the key differences between Australia and the US. “The single biggest difference is the grapes,” says Mick Schroeter. “Our popular Geyser Peak Sauvignon Blanc is an example of vineyard differences, with the style balancing between California and New Zealand and the light herbaceous character being an element that most winemakers here steer well away from.”

## HOME IS WHERE YOU LIVE

My conversations with Australian winemakers working in the US were far-ranging, but ultimately I was curious about whether they planned to stay put or eventually return to Australia. Most have been here for more than 10 years and say they plan to stay. “After 13 years of my own brand, it would be difficult to start again in Australia ... especially with the current state of the Australian industry,” admits Chris Loxton. Mick Schroeter is happy with his life in what he describes as “the most picturesque wine country in the world ... I have a small wine project in Australia called Laughing Jack, a Barossa shiraz which we sell here and at home, so that keeps us in touch with the industry on both continents.”

In the November/December issue of *Winestate*, we look at four more Australian winemakers working in North America. 🍷







# WARMTH AMID THE FROST

A cosy encounter with an  
innovative Riverland couple

## MURRAY LEWIS

**ERIC SEMMLER** rises early during winter in the Riverland. We stood and watched as the mist unfolded over orange and apricot trees and the dormant vines. The faint sounds from a distant storage facility did nothing to spoil the beauty of the brisk morning. For here, as Eric explained, there was a commitment to the land, and the good produce it would yield.

The car journey from our overnight stay to 919 Wines in Hodges Rd, Berri, had been brief and enjoyable. Although I had been tempted to keep to my bed on this frosty morning, the anticipation of meeting Eric, and his wife Jenny, kept me going. I was not disappointed.

Berri is a small rural community, with small business that continues to survive despite (as our politicians say) 'the poor economic climate'. A different 'climate', however, prompted me to wrap my scarf a little tighter. Eric noted my shiver, and said we would be warmer in the winery. Jenny met us at the door of the straw bale building. Was it innovation like this, I asked, which helped keep the district enterprises viable?

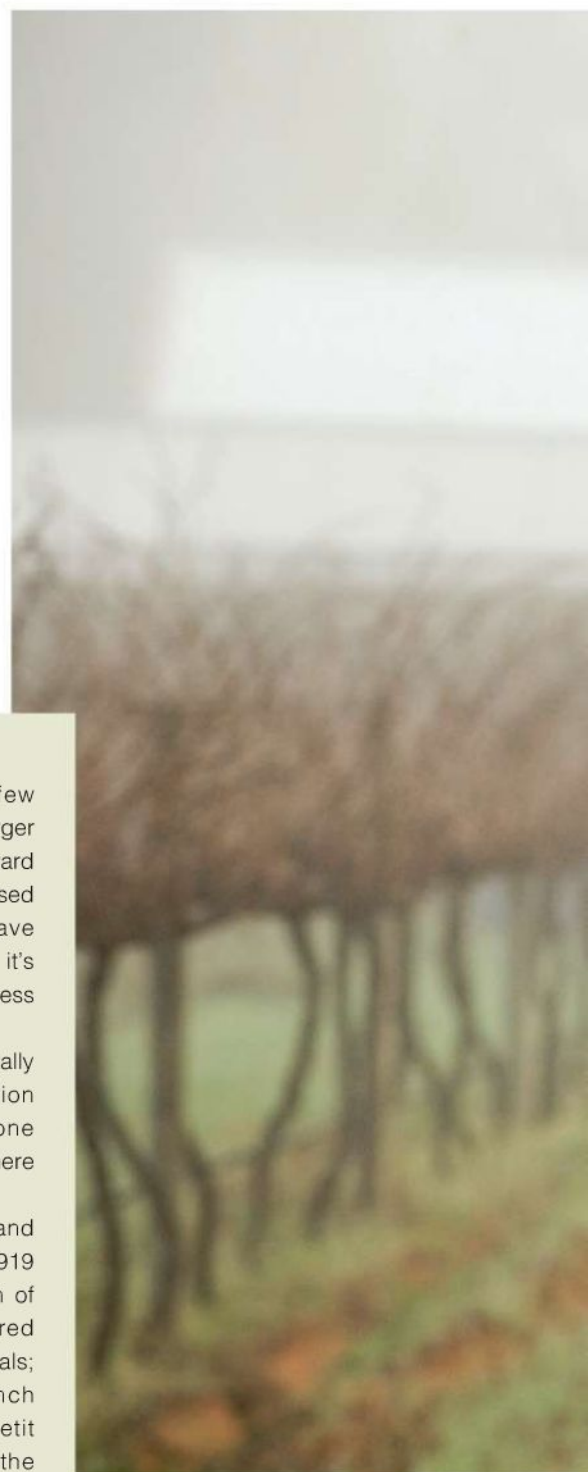
"There's certainly something remarkable about the Riverland and people of Berri,"

Jenny said. "We moved here a few years ago, and after working for a larger winemaker decided to try our own vineyard and sales. We've always been impressed and encouraged by others who have succeeded, as we have now. Partly, it's the innovative thinking of the local business people which has made the district."

"The totally green, and environmentally sustainable, holiday accommodation business which started here is one example," Eric said, "but of course there are many others."

Innovation, is also a trait of Eric and Jenny Semmler. It was their faith in 919 Wines which led to the introduction of some new varieties of white and red wines to their portfolio - Italian varietals; vermentino and sangiovese; French varietals savagnin blanc, durif, petit manseng and shiraz (syrah) and the Spanish varietal, tempranillo.

But as a former fortified winemaker with the Hardys (now Constellation) winery at Berri, Eric's heart is with the fortifieds and he takes great pride in his 2006 vintage port and soon to be released 2010 vintage. "I have always had a passion for fortifieds and the Riverland is the ideal region to produce these styles," he said. ♦









“I WAS LUCKY ENOUGH TO HAVE A GREAT MENTOR. HIS PHILOSOPHY IS THAT GOOD PRODUCTS AND GOOD BRANDS ARE BUILT ON CONTINUAL IMPROVEMENT.”





"I wanted to produce a serious port from the classic Portuguese and Spanish varieties of touriga, tinta cao and tempranillo, along with some of the French varieties of durif and shiraz. This combination produces a drier style, but still with lovely richness and concentration. As in Portugal this will only be produced in the true vintage years."

In addition to the vintage port, the winery produces a fino sherry, a tawny port and a "classic" muscat. "I'm filling a niche for this market as the big producers withdraw from these styles," Eric said. He has noted that consumers are rediscovering these styles at his cellar door. In particular, he loves the reaction he gets when he offers the super-dry flor sherry to his visitors. "If you can get a fino into their mouths they either love it or hate it," he laughed.

Winning gold medals at various shows gives a prestigious objective statement of their wine's quality: consumer popularity gives the final proof to the success of their innovative thinking.

But Jenny insisted that innovation and introduction of local wines are not the whole of a business. "We aim for a sustainability. A sustainability of more than good soil, good grapes, and wines which reflect the richness of the earth. We aim for wines so fresh and enjoyable that our customers will demand them. We want our passion and enthusiasm for making the wines to be reflected in our products."

Eric was busy in the winery. Winter may be a time when the vines are dormant, but there is always enough work for any hands available. Eric stopped for a moment to join our conversation.

"It was a wonderful experience to work for a large wine company here before we started on our own," he said. "I was lucky enough to have a great mentor in Berri Estates' senior fortified winemaker, Paul Kassebaum. His philosophy was that good products and good brands are built on continual improvement."

"When we started 919 Wines I decided to always remember that. So we are grateful to our customers whose comments help



*Photos courtesy of Italo Vardaro.*

improve our wines. As a small winery and a family-owned business we can react flexibly and quickly to their requests. Satisfied customers are the customers who return to us."

Could it be more than the cosy warmth of this cellar, I wondered, which made me agree with him? Eric began to answer my next unspoken question.

"Brand loyalty," he said, "results from prolonged customer satisfaction and confidence in 919 Wines. Even more, where possible, it comes from a real engagement with the winemaker and the winery. We are delighted when customers and visitors ask about the making of our wine, and our activity here in the winery. Visitors can see our daily work activities when they visit our cellar door. Many say it's an unforgettable experience."

Eric also looks beyond his own vine rows when he says that every region can make great wine but needs to focus on what it is good at in terms of varietal choice and viticulture. "I wouldn't try to make these fortifieds in Coonawarra, for example," he said. "The Riverland, like many other regions, is going to have to reinvent itself. I was inspired by a trip to the Douro Valley in Portugal, where I saw that harsh conditions can make great wines and in Spain where I saw that Mediterranean varieties make great wines in their home regions. Here at home my goal is to produce the best wines I can from my own region. I'm trying

to be an industry leader by doing things efficiently, but differently."

"Direct contact with the winemaker and owner is an advantage for customers," Jenny added. "Contact with our family business is also available through our Facebook group. Questions are answered by us, the 919 Wines owners, and not by a salesperson or someone remote from the wine production, in contrast to larger winemakers. Our separate Internet site has more for potential visitors. It gives details of our gold and silver medal winning wines, our address, and our contact information. Eric is the winner of the 2008 JMA Riverland Winemaker of the Year Award. Fellow winemakers give this award as a perpetual recognition of skills and promotion of the region. It's also displayed on our website."

Reluctantly I told my hosts it was time for me to leave. The Internet was an asset, I reflected, but direct contact with Eric and Jenny Semmler was something much better than being isolated with modern technology. Commitment, innovation, passion, and sustainability: the words had new meaning after my visit to 919 Wines. Perhaps, as the Semmlers said, these were the qualities that carried all the successful businesses in the Riverland. But an additional word applies to Jenny and Eric Semmler at 919 Wines: hospitality. 🍷

 RIVER REGIONS TASTING STARTS PAGE 144.







# Global GIANTS

HOW OUR CHALLENGE HAS GROWN  
FROM ITS AUSTRALIAN ROOTS

PETER SIMIC

**THIS IS WINESTATE'S** fifth World's Greatest Shiraz Challenge and 32nd year of our shiraz judging. What is different between the former and the latter is that over the early years wines tasted were Australian only, whereas, as the title suggests, we now try to include iconic wines from France and the rest of the world.

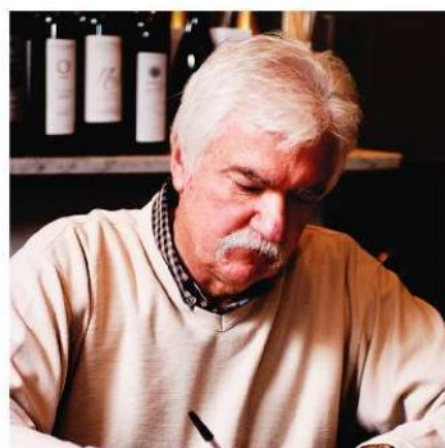
These are generally wines that are never entered into any competitions, so we go out and buy them to give a yardstick for our judges and for other producers to follow. As you can imagine, they usually come up to expectations but occasionally (particularly in difficult vintages) they fall through the cracks. But, as with all the wines in the tasting, they are judged blind by a panel of three judges and in the case of the highest-priced wines our expert trophy judging panel of Louisa Rose (chair), Phil Reedman MW, and Nigel Dolan.

Over the week we had 18 judges across six panels assess the wines. In each case they were chosen for their experience and their ability to judge a good syrah/shiraz when they saw one. Many have had international vintage experience, which adds to their stature. I believe they did a superb job given the difficulties involved in sorting out quality across different vintages and weight categories. It should be mentioned here that the wines were judged by vintage, within price categories first. Then all category winners and others achieving five stars were retasted blind by our trophy panel to determine the top 10 wines and ultimate shiraz/syrah of the Challenge.

Each year brings its own fascinating results, and this year was no exception. For the first time ever we had a tie for

first place (see Louisa Rose's report) and it is appropriate that it was between an Australian shiraz, Hardys HRB/D637 Clare Valley/Adelaide Hills 2006, and a French syrah, Chateau Clape Cornas 2005. Interestingly, it also brings out the divergence of winemaking appellation considerations, where in France the wine is estate-grown, while in Australia it can be a blend of regions and estate vineyards.

This is not the time to argue about the benefits, or otherwise, of both systems but



*Above:* Editor, Peter Simic. *Centre:* Nigel Dolan.  
*Below:* Phil Reedman MW.



suffice to say that both wines were superb and a credit to their makers. What we did find fascinating was that the Hardys wine was made from grapes grown in the Clare Valley and Adelaide Hills regions, which makes it the second year that Clare has been featured - Annie's Lane Copper Trail won our 2009 Challenge. And another Adelaide Hills shiraz, the 2005 Bird in Hand - was our Wine of the Year winner in 2006. Are we seeing a trend to a more mid-weight Australian shiraz?

Now for the results. We were also stunned to see that in the top four grouping were two of the world's great shiraz/syrah wine names judged blind by their peers. On the French side we had Guigal Chateau d'Ampuis (the brand that was also our overall winner in the 2008 Challenge) proving a great level of consistency, both from the maker (and our judges). On the Aussie side we had the venerable Grange, where the question is often asked, "Is it as good as they make out it is?" The answer is, "Yes it is."



## CHOOSING A CHAMPION

CHALLENGE CHAIR LOUISA ROSE  
EXPLAINS THE JUDGES' RATIONALE

THE TOP wines from this year's shiraz/syrah challenge are all excellent examples of the variety, showing the best that can be achieved through philosophical, regional and winemaking differences. When wines are this good, the task of ranking them is very difficult. To achieve this, the top 11 wines were reassessed by each judge, independently and in random order. Discussion and debate followed and the rankings slowly took shape.

However, no amount of discussion could split the top two wines in quality and the recommendation was made to award equal first ratings. These two wines are both exquisite examples of shiraz/syrah, and the comparisons that they draw out of each other will further the enjoyment of both.



Once again, we bring up the argument of an estate-grown wine versus a regional/vineyard blended wine, and once again we ask whether the result really matters. Let's bring out another bottle of each and we'll argue this over a glass or two!

Now that I've covered the pointy end, let's look at the medium and value end of the tasting. After all, that's what most of us can afford to drink every night and therefore deserves as much, if not more, attention.

Check out the judges' class comments after each grouping for more detailed information, but what was clearly evident was the amount of good drinking wine available at great-value prices, partly reflecting the current price competition at the lower-priced end of the market and the cost of oak, resulting in less being used. This meant that winemakers had to concentrate on fruit purity rather than artefact, ironically resulting in better wines, because fruit weight at the

## THE PANELISTS






commercial end tends to be lighter and often these wines can't use much oak addition.

Among the mid-range-priced wines we saw an amazing array of choices, with a great diversity between the vintages, but also the winemakers' strategy of making the wine for short-term or long-term consumption - and here oak plays a major part. It is a critical issue because a wine that is fresh and vibrant when young may not have the backbone to deliver after four years or so. Then it will be seen as old or tired, whereas a wine built for ageing may just be newly released at that time, or may still be a little rough around the edges, not having quite come together. Then we have lean, green and mean wines from cooler climates or from young, shaded fruit that are hard and unyielding and will remain so! In this tasting we saw all of these wines and more.

In the higher-priced categories were some wines priced on what they owed

their owners, rather than what they were worth, but fortunately the majority were worthy of your interest and flavour was not an issue. If anything, some again made the mistake of going for overripeness (perhaps aiming to be the world's greatest shiraz). As I said before, balance and vibrancy are the keys. Complexity is a good thing, but it needs to be the right sort of complexity.

Our thanks to all the wineries who submitted their wines for critical attention; our sponsors, Edinburgh Cellars, Sip n'Save Cellars, Negotiants and Wine for Life, who helped us top up with the world's greatest iconic examples; and the National Wine Centre, which catered for the 900 people who attended the public tasting. In particular, we thank the judges who gave their time to produce this special result.

Please enjoy the feature and the wines that have been recommended. 

## THE JUDGES TOP TEN

1. Hardys HRB D637 Clare Valley Adelaide Hills Shiraz 2006 \$39.00
1. Domaine Auguste Clape Rhone Cornas 2006 \$210.00
2. E.Guigal Chateau d'Ampuis Cote-Rotie 2005 \$290.00
3. Penfolds Bin 95 Grange 2005 \$499.00
4. Saltram No.1 Barossa Shiraz 2006 \$77.99
5. Clonakilla Shiraz Viognier 2008 \$86.00
6. Chapel Hill The Vicar McLaren Vale Shiraz 2008 \$60.00
7. Haselgrove Bella Vigna Premium Selection McLaren Vale Shiraz 2008 \$25.00
8. Yellow Tail by Casella Wines Limited Release Barossa Valley Shiraz 2006 \$49.95
9. Orlando Wines Lawson's Padthaway Shiraz 2004 \$59.99
10. Wolf Blass Platinum Label Barossa Shiraz 2006 \$169.99





# THE ADVENTURE OF BLENDING

HARDYS HRB/D637 2006 SHIRAZ  
- A SYMPHONY OF REGIONS



IT WAS AN IDEA born from Hardys' historical reputation for inter-regional blending to achieve the best possible wines from a vintage, but the initial HRB/D637 shiraz from the 2006 vintage went to places that not even the winemakers had anticipated. Its unique and unprecedented blend of 55 per cent Clare Valley fruit with 45 per cent Adelaide Hills material rewrote the book on what is possible with constructing an outstanding shiraz.

"On paper, it seemed that this blend couldn't work, but on the tasting bench it was the wine that shone above all others," says Paul Lapsley, Hardys winemaker and also group chief winemaker for Constellation Australia. "We had a line-up of perhaps 40 blends created from vineyards across Australia, and after the winemakers had chosen their favourite, the marketing department and senior executives came

in - and the preference for this blend of Clare and Adelaide Hills shiraz was pretty much unanimous."

The HRB series was created as a means of introducing a new tier of wines to the Hardys portfolio - priced below the iconic Eileen Hardy range, but positioned significantly above the Oomoo range. It stemmed from discussions between Hardys winemakers and marketing staff in 2004, and became a serious and committed blending exercise when the 2006 vintage was being assessed. "It was a chance to look at some unusual and distinctive components differently," says Paul. "I'm thinking specifically of Hardy's Leasingham vineyards in Clare. It produced a parcel of shiraz in 2006 that didn't fit comfortably anywhere within our wine portfolio but had something special about it. The HRB project became an opportunity to give this fruit a specific home."

In addition to Leasingham fruit, the inaugural HRB/D637 also featured shiraz from several contract growers with vineyards in the northern reaches of the Adelaide Hills. "That's the area within the Hills where shiraz works best; warm enough to get good ripeness and flavour intensity, but still retaining lovely pepper, spice and acidity. And 2006 was an exceptional year

for Adelaide Hills shiraz - a long, slow ripening period that really made those characteristics shine."

In addition to celebrating distinctive and unusual fruit components, the HRB project also served to highlight that new vineyard areas sourced by Hardys have reached maturity, offering more possibilities to winemakers within the big company structure. And this project fits neatly into an expansive blending philosophy at Hardys that has important historical relevance.

In 1865, Thomas Hardy crafted his first dual-region wine, blending grapes from the Adelaide Plains and the southern districts. He believed that blending grapes with different characteristics would complement and enhance the qualities of each region. It initiated a blending heritage within the company, with each new blend identified by code - the first blend being A001.

With history as his guide, Paul used the vaunted Hardys wine museum to help shape this new blending project. He started by tasting Hardys Reserve Bin wines from the 1940s through to the 1960s, made by such influential winemakers as Roger Warren. "There was one wine in particular that really captured my imagination - a 1961 Hardys Reserve Bin, modelled on a burgundy style from Barossa, Hunter Valley





and McLaren Vale fruit. It was complete, rich and sumptuous; a 43-year-old wine that was still looking fabulous. It gave me a hint as to what possibilities lay ahead with the HRB idea."

As a consequence, Paul cast a very wide net to consider every possibility, even combining fruit from warm and cool climates. "It felt pretty radical at the time and it was like a Eureka moment. 'Holy hell! This shouldn't be working, but it is'." The sum of the parts is definitely enticing, combining the powerful, inky, minty fruit of Clare with elegance, spice and pepper tones from the Adelaide Hills. Because it boasts the influence of a mix of soil types - red loam over limestone and gravel loam over clay - and varying vine age, from 12 to 40 years, the HRB/D637 2006 shiraz presents a complex and savoury style with understated power but is still consistent with cooler-climate Australian shiraz: a fine, subtle fragrance, juicy flavours of red berries, spice and chocolate, with a fine texture accented by savoury tannins.

While this represents an exciting new style of shiraz, it's not a wine that Paul intends to follow according to the initial recipe. In subsequent vintages, the mix of components within the HRB/D637 has changed: in 2007, it featured Clare and McLaren Vale fruit; in 2008 the mix was Clare, McLaren Vale and Adelaide Hills fruit. "I think what we're seeing with this wine is a nice evolution of style," says Paul. "There's a signature that is a Hardys house style but there's also room for the qualities of different regions to shine through. We have to remind ourselves that this is something Australia can do that other countries like France cannot. I know there's a lot of focus on single-vineyard wines, but multi-regional blending is something that gives us an advantage in making exceptional wines - and that's going to be exciting for us every single vintage."

“There’s a signature that is a Hardys house style but there’s also room for the qualities of different regions to shine through.”





# True to Tradition

CONTINUING THE RICH NORTHERN RHONE LEGACY OF AUGUSTE CLAPE



## FOR THE UNLOVED YEARS

of decline following World War II, Auguste Clape was a lone pioneer, benchmark and flag carrier for the small appellation of Cornas, at the southern end of the northern Rhone, where the best wines are said to rival those of Hermitage. He remains the appellation's standard bearer, still making his 100 per cent syrah wines in a traditional way.

Clape became a grower in Cornas when he married his wife, who owned five hectares. Their first vintage was 1949. Forty years later, their son Pierre-Marie, then 40, joined Auguste. Third-generation Olivier, 31, has been ensconced in the family business since 2003, working with his father.

Nothing is large-scale in Cornas, the only northern Rhone appellation to stipulate its wine must be made solely from syrah. With 116 hectares planted in total, and 40 to 45 wine businesses - negociants, domaines, winemakers - operating, the average plot

size is not great. Much of this is because vines are planted on steep granite slopes and terraces, so virtually everything needs to be done by hand.

Unusually for Cornas, Olivier's grandfather started ageing his syrah in foudres - 1200-litre, large, oval casks, more commonly found in Alsace. "There is a bit less oxygenation in the foudre," Olivier explains. "It's maybe more true to the wine; it doesn't touch the wine too much. My grandfather liked them, so he kept them. They're probably 50 years old now."

After this length of time, big old casks can start leaking a bit, so the Clapes have started to replace some, but still with foudres, buying four in 2004 and 2006.

But the family does not want the flavour of new oak in their wines, so the Clape family sends its new foudres to be 'broken in' with a white fermentation by Domaine Ott in Bandol, southern France. "After a

year they come here to the winery for the Cornas," says Olivier, "and after four to five years they are almost neutral. You really can't taste oak in the wine."

The foudres are for maturing the new wines. That little bit of oxygenation helps to round out the tannins. The rest of the winemaking is just as traditional, says Olivier: "We don't do too much in the winemaking; we let nature speak. We use 100 per cent whole bunches [no de-stemming], a little bit crushed before going into cement tanks." The fermenting must gets a "light punch down and pump over twice a day for 12 days", but the family "always try to get the best maturity in the vineyard, then do very little in the winemaking".

Using stalks or not in red winemaking can be considered quite controversial but, as Olivier says, "We have a short, for the region, fermentation and maceration, because we don't want to go too far with the stalks. They give a bit of tannin and also some freshness and acidity. It may make the wine a bit tighter, but it enables the wine to age." He adds that de-stemming would make the wine heavier, whereas the family is looking for elegance and a certain lightness in the naturally full-bodied syrah variety.

In trying to understand what a typical Cornas might taste like Olivier said "it is a wine to be aged. It's a wine with structure,



“We have a short, for the region, fermentation and maceration, because we don't want to go too far with the stalks.”



a full bodied wine. Usually you need to know a bit about wine to understand Cornas. It has some tannin, some structure and power, it's not easy to approach" for anyone new to wine. Top Cornas can be muscular and powerful and the best do retain an elegance, a purity of fragrance balanced with a firm structure. Olivier added that the granite soils gives his Cornas wine its minerality, and adds to the structure.

Four wines are made by Domaine Clape - all of them from syrah. Vin des Amis comes from just one hectare of vines that lies outside the appellation. The family also has one hectare of Cotes du Rhone.

Then two cuvees are made from the 12 different parcels of vineyard they have scattered over the Cornas appellation. Cornas Renaissance is made from young vines - "12, 15 and 20-year-old vines. The wine is a blend of those different young vineyard parcels," says Olivier, in what is a different approach to vine youth than in Australia, where 20 years can be regarded as pretty mature. Olivier says this cuvee is more fruity, more exuberant, but it won't age as long as their top wine.

This top wine, labelled just Cornas, is an old-vineyard cuvee from vineyards 30, 50 and 60 years old, with some vines over 100. As the Clapes replace each vine as it dies, it's quite tricky to give a precise age of a vineyard parcel. This is the more austere, tight blend, with most structure and complexity, a long palate and long ageworthiness.

Both Cornas blends spend up to 20 months maturing. Though the winemaking for the two is the same, what's being expressed, says Olivier, is the different terroirs. The aim, he explains, is "to make wines with structure and with finesse, with fine tannins, as well as fruit. And we try to get the best maturity in the vineyard". It always comes back to those special, steeply sloped plots of vines.



2<sup>ND</sup>  
PLACE

SALLY EASTON MW

# A LONG SHORT HISTORY

SECRETS TO SIX DECADES OF SUCCESS  
FOR THE GUIGAL DYNASTY



**GUIGAL IS ONE** of the most famous names in French winemaking, even though the family firm was founded as recently as 1946, in Ampuis, at the heart of the Cote-Rotie appellation in the Rhone valley.

The Guigal family story is one of hard graft, as well as poetic circles of life. Third-generation Philippe took over as general manager when he was just 22. Such youthful responsibility is a hallmark of the Guigal family. Philippe's grandfather Etienne, the company's founder, started work at 14 as a vineyard worker for Rhone merchant Vidal-Fleury. He set up his own business just 15 years later, having worked his way up to be the general manager of Vidal-Fleury.

Many years later, in 1984, the Guigals bought Vidal-Fleury, which had fallen into something of a decline. That company now is run as a separate and independent company, with a completely different team.

Philippe's grandmother, Marcelle, also started work as a teenager, as a housemaid at Chateau d'Ampuis, which was at the time the summer residence of wealthy silk traders. Even later, in 1995, the Guigals bought the Chateau d'Ampuis, which by then was run down, having been empty for five years. The family spent the next 11 years painstakingly restoring the house.



## “WE CONSIDER THE OAK IMPACT IS GREATER THAN IN SINGLE VINEYARD, SO THE AGEING IS A LITTLE SHORTER.”

The origins of this once-again impressive building date to a 12th century fort, which was subsequently expanded into a Renaissance chateau in the 16th century. Fully restored, it is now an historical monument.

Being able to use the word chateau on the wine label proved quite tricky. Philippe says, “The notion of chateau is very restricted. We looked for the original archives of Chateau d'Ampuis. In the 16th century the chateau was producing wine using some vineyards. Today we own the same vineyards and the chateau. We wanted to rebuild the link with the building and the vineyard.

“The vineyard parcels had never changed their names. There is almost eight hectares, a mix of Cote Brune and Cote Blonde [in Cote-Rotie]. Three vineyards are touching La Turquie, one is touching La Landonne and three are close to La Mouline.” Because the family proved the link between vineyard and chateau they were given permission to use the term.

The Chateau d'Ampuis wine has notably less ageing than the Guigals' uber-famous Cote-Rotie cuvees of La Mouline, La Landonne and La Turquie - 38 as opposed to 42 months. Philippe says Chateau d'Ampuis “has a mix of terroirs. Cote Blonde wines are delicate, seductive; we consider the oak impact is greater than in single-vineyard, so the ageing is a little shorter. We don't want oak to overpower the wine.”

The Château d'Ampuis Côtes Rôtie is a blend of syrah with 5 to 7% viognier in it, and the vineyards are co-planted,



something that was done decades ago. Philippe said “when a viognier vine dies, we replace it with viognier. We try to keep the percentage of viognier consistent.” And there are no detailed technical winemaking issues of using viognier whole grapes or must or skins, as is debated and variously practised in Australia. Philippe said “viognier is picked at the same time, and it goes into same vat.” He knows it will be overripe because their efforts are concentrated on perfect ripeness of the syrah, but, he added “when viognier is overripe, it has wide aromatic range.”

Chateau d'Ampuis also houses the Guigal cooperage, which the family started in 2003, when Philippe's father Marcel turned 60. It had long been a dream of his to have a cooperage.

“Starting a cooperage by ourselves would have been very difficult, says Philippe. “We were helped by [prestigious coopers] Seguin Moreau. We were sourcing 100

per cent from Seguin Moreau, but now we do have other sourcing as well. For example, we went directly to the forest to buy Tronçais [oak], and are using this now.”

A lone cooper works in 15th and 16th century buildings of the chateau, crafting five barrels a day. This provides the 750 to 800 new oak barrels needed by the Guigals. “We use them all for our own vineyards,” says Philippe. “We sell only secondhand barrels. We will need more barrels in the future, maybe also for Vidal-Fleury, so we may have to think about a second cooper in the winery.”

The family wanted more control of the oak they use. Philippe says, “We dry [the staves] for three years. It's a natural drying, without watering. If you water, it [the seasoning of the staves] goes faster. If you wait for natural rain, it takes more time. There's already a change in the wine. We've noticed it in the quality of the whites; the oak touch is much more gentle.”

The Guigals use only the traditional 228-litre pièce of the region. A barrique, as is traditional in Bordeaux, is 225 litres. Philippe explains that, “In a barrique the width of the stave is smaller; in a pièce they are bigger. It is better for syrah to have larger staves. We think the oxygenation through the staves is slower in pièce than barrique.”

They prefer to handle the reductive tendencies of syrah through precise rackings. “We do two to three rackings in the first year depending on the malo, which we do in the pièce,” says Philippe. “Two rackings in the second year; one racking in the third year.” And for the wines that have 42 months' ageing, there is no racking in the final year. These wines are bottled without fining or filtration.

As if all this were not enough, another circle of life is beginning for the Guigals. All being well, Philippe and his wife Eve will be the proud parents of twins at the end of this year, or perhaps the beginning of next. Sometimes it can be as well to keep your own parents close at hand!



# The Ideals of an Icon

2005 PENFOLDS GRANGE - DELICIOUSLY,  
DISTINCTIVELY DIFFERENT



**THERE IS ALWAYS** pressure on the makers of Penfolds Grange to produce an outstanding wine, but after all the inflated hype and brouhaha surrounding the celebrated 2004 Grange, with its luscious fruit and silken poise on the palate, Penfolds chief winemaker Peter Gago felt a hefty weight of expectation to follow this shining star with a wine of equal merit.

It wasn't that 2005 was a poor vintage, Peter hastens to add, but it didn't dazzle in the same immediate way that fruit did in 2004. Yet the sum of the parts and the

intelligent input of Penfolds' winemaking team have produced an elite wine of great character from the 2005 vintage with its own distinctive qualities - which is very much a cherished Grange tradition.

"Grange has never tried to be a homogenised type of wine; it proudly shows vintage variation and the influence of grapes from different regions," says Peter. "It's a magnificently complex, surprising thing, this animal that we call Grange, because while they can all show some familiar characters, there are no two that

sit exactly the same. That's why this wine is such a delight to work with in the winery; we watch it twist and turn so much through the five years that we spend with each vintage of Grange before it is released, though we certainly don't want the winemakers' fingerprints all over it."

Peter says he has managed the artful balance between wine expression and winemaker interpretation with Grange due to the detailed historical template that he has to work from, stretching back to winemaker Max Schubert's first experimental bottling of this wine style from vintage 1951 and first commercial release from 1952. He also benefits from accessing so much accumulated knowledge and experience within the Penfolds staff about where Grange has come from and what its shining characteristics have been along its journey.

Of course it helps that Peter's winemaking skills are of the highest order: dux of his Roseworthy oenology course before joining Penfolds in 1989, and the youngest to take the head winemaker role at Penfolds, in 2002 - though he consistently points to the experience of his Penfolds' red winemaking colleagues Steve Lienert and Andrew Baldwin as being determining factors in the finished wines. Peter also acknowledges the input of such stalwarts





“We’re either crazy, or brave, I suppose, to put up our newest wine alongside one of the acknowledged greats.”

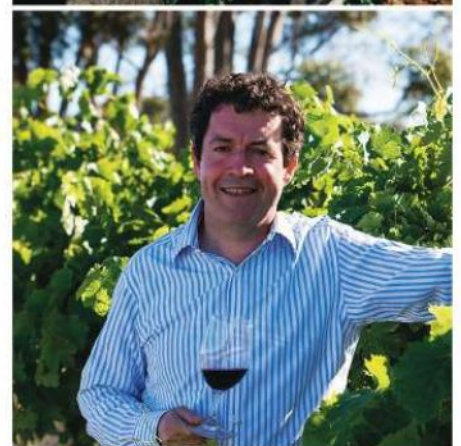
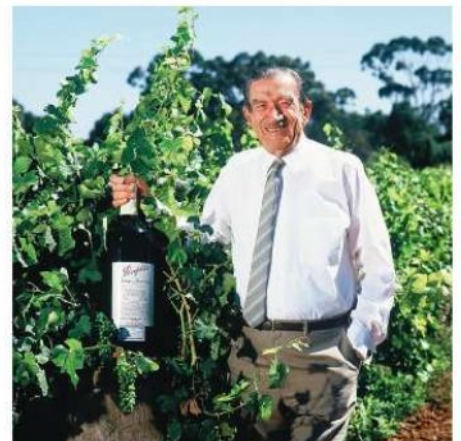
as John Bird, former senior red winemaker at Penfolds, who semi-retired in 1996 but continues to serve as a valued consultant. John celebrated his 51st vintage at Magill Estate in 2010, making him the last of the winemakers from the Schubert era to still be examining Grange in the winery. “That sort of input and opinion is invaluable,” says Peter. “Back-up and resources of this calibre certainly help to make great wine.”

As a result, the 2005 Grange stands as a sturdy, exciting wine, different in character to the alluring 2004, due to its more exuberant, wild nature. Since its release in April 2010, more than one wine critic has commented that it’s the type of wine that Max Schubert would have approved of. Peter is delighted by such comparisons, knowing they reflect his upholding of selections crucial to Max’s original concept for Grange: big, ripe fruit matured in new American oak for 18 months, with the blend boasting about 4 per cent of cabernet sauvignon and a complex mesh of shiraz components - selected from about 30 different parcels, all tasted blind so that no preference is given to any region, or specific growers. Still, the mix comprises 88 per cent of Barossa fruit (much of it from Kalimna), with only two components from McLaren Vale and one from Coonawarra - all coming from about eight growers.

“Despite always doing such rigorous exploration at vintage, it doesn’t mean there will be endless components in the wine,” says Peter. “This mix shows it was a pretty good red grape vintage in 2005; not one of the classics, but we also didn’t have the pressures of drought or heat issues that have troubled more recent years. I don’t believe it pales in comparison to 2004 - especially now that there’s five years on the wine.”

Such is his confidence in the 2005 Grange that he been presenting this new release alongside the esteemed 1990 Grange - a former *Wine Spectator* Wine of the Year - at comparative tastings around the world. “We’re either crazy, or brave, I suppose, to put up our newest wine alongside one of the acknowledged greats - but it shows that the 2005 stands up and belongs beside such elite company.”

As the fourth chief winemaker at Penfolds to take responsibility for Grange - after Max Schubert, Don Ditter (1975-1986) and John Duval (1986-2002) - Peter knows that this wine always comes under the harshest scrutiny. And to his credit, while a turbulent wine economy and corporate superstructure swirl around him, he remains firmly focused on making sure this wine remains an Australian icon. 🍷





## category winners

THE STATS  
that count

NUMBER TASTED: 780

NUMBER

RECOMMENDED: 530

% recommended: 68%

NUMBER FIVE STARS

(Gold Award): 28

% awarded: 3.6%

NUMBER FOUR

&amp; HALF STARS

(High Silver Award): 36

% awarded: 4.6%

NUMBER FOUR STARS

(Silver Award): 113

% awarded: 14.5%

NUMBER THREE

&amp; HALF STARS

(High Bronze Award): 141

% awarded: 18.1%

NUMBER THREE STARS

(Bronze Award): 212

% awarded: 27.2%



UNDER \$10

Aldi Stores Cobblers  
Lane SEA Shiraz 2008  
★★★★ \$9.99

\$10-\$15

Quarisa Johnny Q  
South Australia Shiraz  
2008 ★★★★★ \$11.99

\$15-\$20

Kirrihill Tullymore Vineyard  
Clare Valley Shiraz 2008  
★★★★ \$18.99

\$20-\$25

Wolf Blass Gold Label  
Barossa Shiraz 2008  
★★★★1/2 \$24.99

\$40-\$50

Yellow Tail by Casella  
Wines Limited Release  
Barossa Valley Shiraz  
2006 ★★★★★ \$49.95

\$50-\$60

Orlando Wines Lawson's  
Padthaway Shiraz 2004  
★★★★★ \$59.99

\$60-\$70

Chapel Hill The Vicar  
McLaren Vale Shiraz  
2008 ★★★★★ \$60.00

\$70-\$80

Saltram No. 1  
Barossa Shiraz 2006  
★★★★★ \$77.99

\$80-\$100

Clonakilla Shiraz  
Viognier 2008  
★★★★★ \$86.00



# WORLD'S GREATEST SHIRAZ *Challenge*



**\$25-\$30**

Haselgrove Bella Vigna  
Premium Selection  
McLaren Vale Shiraz  
2008 ★★★★★ \$25.00



**\$30-\$40**

Hardys HRB/D637  
Clare Valley Adelaide  
Hills Shiraz 2006  
★★★★★ \$39.00



**\$100-\$200**

Wolf Blass Platinum  
Label Barossa Shiraz  
2006 ★★★★★ \$169.99



**\$200+**

Domaine Auguste Clape  
Rhone Cornas 2006  
★★★★★ \$210.00



## australia TOP TEN

- 1 Hardys HRB D637 Clare Valley Adelaide Hills Shiraz 2006 \$39
- 2 Penfolds Bin 95 Grange 2005 \$499
- 3 Yellow Tail by Casella Wines Limited Release Barossa Valley Shiraz 2006 \$49.95
- 4 Chapel Hill The Vicar McLaren Vale Shiraz 2008 \$60
- 5 Orlando Wines Lawson's Padthaway Shiraz 2004 \$59.99
- 6 Trevor Jones Wild Witch Reserve Dry Grown Barossa Shiraz 2005 \$65
- 7 RidgeView Generations Reserve Hunter Valley Shiraz 2007 \$40
- 8 Saltram No.1 Barossa Shiraz 2006 \$77.99
- 9 Yellow Tail by Casella Wines Limited Release Wrattenbully Shiraz 2005 \$49.95
- 10 Chateau Reynella Basket Pressed McLaren Vale Shiraz 2007 \$54



## new zealand TOP TEN

- 1 John Forrest Collection Gimblett Gravels Hawkes Bay Syrah 2006 \$70 NZ
- 2 Newton Forrest Estate Gimblett Gravels Hawkes Bay Syrah 2006 \$45 NZ
- 3 Trinity Hill Gimblett Gravels Hawkes Bay Syrah 2008 \$34 NZ
- 4 Moana Park Vineyard Tribute Gimblett Road Syrah 2008 \$31.99
- 5 Squawking Magpie The Stoned Crow Gimblett Gravels Hawkes Bay Syrah 2008 \$39.95
- 6 Squawking Magpie The Chatterer Gimblett Gravels Hawkes Bay Syrah 2009 \$24.95
- 7 Man O' War Dreadnought Waiheke Island Syrah 2008 \$40 NZ
- 8 Mills Reef Elspeth Trust Vineyard Gimblett Gravels Hawkes Bay Syrah 2007 \$39.95
- 9 Trinity Hill Hawkes Bay Syrah 2009 \$19 NZ
- 10 Sileni Cellar Collection Hawke's Bay Syrah 2008 \$17.95 NZ



## france TOP TEN

- 1 Domaine Auguste Clape Rhone Cornas 2006 \$210
- 2 E.Guigal Chateau d'Ampuis France Cote-Rotie 2005 \$290
- 3 Domaine Georges Vernay France Saint-Joseph 2006 \$65
- 4 Kilikanoon Alliance France Crozes-Hermitage 2007 \$38 CD
- 5 Rene Rostaing France Cote-Rotie 2006 \$151
- 6 Francois Merlin France Saint-Joseph 2007 \$55
- 7 Paul Jaboulet Domaine de Thalabert France Crozes-Hermitage 2005 \$54
- 8 Maxime Graillet Domaine Des Lises France Crozes-Hermitage 2007 \$50
- 9 Montirius Serine France Cotes du Rhone 2007 \$41
- 10 Maxime Graillet Equinoxe France Crozes-Hermitage 2008 \$37.99



## south africa TOP TWO

- 1 Haskell Aeon Vineyard Series Stellenbosch Syrah 2007 \$104
- 2 Haskell Pillars Vineyard Series Stellenbosch Syrah 2007 \$140



There's plenty to moo about in Brisbane at the moment with the recent edition of two new steakhouses, both in the inner city. **Bovine** is the **Normanby Hotel's** signature restaurant and, as the name suggests, is boasting a seriously beef-centric menu. The heritage-listed pub is a very popular watering hole for Brisbane's party set but Bovine is safely tucked away at the back of the building, far from the madding crowd. Entry is into the bar, which is separated from the dining area by grass-embossed glass walls. A round



feature table that can seat six is embedded into one wall and the surrounding wall is upholstered in cowhide and surrounded by chunky, polished wooden tables of varying sizes, which add warmth to the room.

Far from the predictable pub/steak menus, this one kicks off with a variety of charcuterie plates that are designed to share. Duck rillettes are paired with pheasant pate and served with French bread and cornichons, smoked beef comes with wagyu silverside, and eye fillet is garnished with horseradish cream and onion jam. There's also a vegetarian platter of artichokes, eggplants, olives and more. Queensland scallops, oyster tasting plates and market fish also make the menu but it's the paddock section that holds the most appeal. Provenance is noted and spans several Queensland regions as well as NSW and the Coorong in South Australia, where several grain- and/or grass-fed Angus cuts are given varying amounts of ageing. There's a strong wine list and attentive service, as well as dishes suited to non-meat lovers. 1 Musgrave Rd, Red Hill; phone (07) 3831 3353.



If you are after a steak in the CBD, head to the city's newest venue, **Moo Moo**. It's a second location for owners **Autumn** and **Steve Adams**, whose Broadbeach restaurant is a firm favourite with Gold Coast locals and visitors. After an extensive makeover, the old Port Office Building in Edward St, next to the Stamford Plaza Hotel, is attracting beef lovers with that irresistible waft of meat cooking on a grill. Entry is via a formal foyer and up a set of curved stairs into a slightly cramped meet-and-greet area that overlooks the kitchen. Take a left past the floor-to-ceiling glass display cabinet of charcuterie and you'll find yourself in the bustling dining room, at the end of which are a couple of private rooms and a verandah on both sides, one overlooking the hotel courtyard, the other looking out to Edward St and the botanic gardens.

The menu is divided into lots of sections, starting with hot and cold entrees and salads, and moves into a two-page spread of specialty beef. AACO wagyu from the Darling Downs comes in various cuts, as does in-house dry-aged black Angus from Gippsland, fillets from Cape Grim in Tasmania and sirloin from Ranger's Valley at Glen Innes, NSW. David Blackmore's wagyu oysterblade is grain-fed for up to 600 days and boasts a marble score of 9+, and this makes for a very tasty, tender cut. All steaks come on granite slabs with roasted cherry tomatoes, a range of sauces, mustards and relishes and interesting organic side dishes - think cauliflower gratin in small copper pots, brussels sprouts with caramelised onion and crisp bacon, or portobello mushrooms with Queensland goat's feta. And the choices don't end there: separate sections for non-

beef main courses, pasta and seafood dishes offer an alternative or you can go with the Moo Moo signature of a 1kg wagyu rump, spice-rubbed, chargrilled and oven-roasted. It's carved at your table and served with wagyu fat kipfler potatoes, a rocket salad and a variety of condiments. A strong selection of mainly imported cheeses follows, as does a well-compiled wine list with tasting notes for each varietal and a full page of wines by the glass. Port Office Building, cnr Edward St and Margaret St, Brisbane; phone (07) 3236 4500.

Over at Southbank at the heritage-listed **Ship Inn**, it's all about lamb. Alongside the regular menu of quality pub fare is a daily specials list of 30 different lamb dishes, with at least four appearing daily. These may include lamb and mushroom pies, lamb korma with spicy yoghurt, pan-seared cutlets with fresh figs and golden shallots and lamb rump served over couscous with a red wine jus. The lamb is sourced direct from the producer at Goondiwindi on the Queensland-NSW border. Beef isn't snubbed, however, with a couple of cuts available at night, as well as eye fillet and salmon cooked at the table on volcanic hot



rocks and accompanied by chips, dipping sauce and salad. Cnr Stanley St and Sidon St, Southbank Parklands; phone (07) 3844 8000.

Also new to Southbank is **Ben O'Donoghue's** new venture, **Southbank Surf Club**, overlooking the beach and into the city. Stay tuned for a full rundown on his exciting new venture, which is designed to blend perfectly with the balmy Queensland summers. 30AA Stanley Plaza Parklands, South Brisbane; phone (07) 3844 7301.

Above: Moo Moo restaurant interior and entrance.





Some new and interesting cafes, restaurants and sandwich shops (!) are opening in Melbourne, making quality produce and service accessible to a very broad market. **Earl Canteen**, a shop serving restaurant-quality sandwiches, has opened in the 'other' end of the city (the western side) where until only recently there has been little to choose from for lunch except for standard daytime cafe pre-made focaccias. Enter Earl (yes, the connection to the Earl of Sandwich is correct) and its creators, husband-and-wife team **Jackie Middleton** and **Simon O'Regan**. Both have impressive individual resumes. Over the past few years, Simon has been manager and sommelier at Stokehouse, Attica and, most recently, Rockpool, and Jackie has worked front-of-house in many good restaurants as well as being a menu designer and food stylist. These skills, combined with a great vision, has brought made-to-order baguettes and sandwiches with fillings like crisp pork belly with fennel, apple and cabbage coleslaw or Moondara beef meatballs in tomato sugo with zucchini pickle and shaved parmesan. This is a very simple room, with pale wooden benches and bar stools, but if you want to eat in, get there early because since its early days in May queues have been extending out the door through lunchtime. There is a streamlined element to Earl but it's because there are plans to open another one by the end of 2010. With Simon's wine experience and knowledge, a short wine list is being planned, the coffee here is very good and a cult following is already growing around the macaroons, made especially for them.

The salted caramel and the passionfruit ones are delicious! Ground level, 500 Bourke St, Lt Bourke St courtyard; phone (03) 9600 1995.

Another restaurant identity to bring experience and meticulous skill to a cafe environment is **Philippa Sibley**. Philippa, who made her name as co-owner of Est Est and Ondine in the late nineties and early noughties, is still considered one of the best pastry chefs in the country. She was recently approached by the new owner of St Kilda's **Il Fornaio** cafe, **Salvatore Malatesta**, to reignite the profile of this once-reputable cafe and bakery. She accepted and, with a few changes to the welcoming opening space - the artwork has changed from David Band pieces to a more urban feel of pinball machine backglass backlit on the large white walls - but the concrete floors and wooden touches remain. Philippa decided to outsource the bread and has focused on her desserts, supported by a simple, generous savoury menu. There may be game terrine with pear and ginger chutney, freshly shucked oysters or potted ham with cornichons and mustard, but tram it to St Kilda to try Philippa's desserts - her hand is deft and skill unquestionable - from a meyer lemon tart to the play on the Snickers Bar that she made famous on MasterChef. She has well and truly put her stamp on St Kilda. 2 Acland St, St Kilda; phone (03) 9534 2922.

The opening of **SuperMaxi** in North Fitzroy has seen the very welcome return of professionals **Giovanni Patane** and **Rita Macali** to Melbourne's restaurant scene as owners together for the first time. The couple, who have both gained their own reputations - Giovanni as front-of-house and co-owner of Sud in the CBD and Rita as co-owner of Fitzroy's Ladro until 2007 - have joined forces to create a trattoria that serves hearty Italian food and great pizza. It was Rita's pizzas at Ladro that helped put it on the map back in 2003 and she has continued the theme, although this time using an electric oven instead of a wood-fired version - which hasn't lessened the final product. Toppings include classics like margherita and napoletana as well as the GTV 105 (named after Giovanni's favourite Alfa Romeo model),

topped with grilled eggplant, mozzarella, pesto and anchovies; or the Maxi, with pancetta, treccia (Italian stretched cheese), parmigiano and radicchio. Other parts of the menu include pastas - the ravioli filled with grilled artichoke, butter and sage is already a signature - olives stuffed with fontina, a veal costoletta (crumbed veal) with coleslaw, and a meat and fish of the day. The flavours are bold, servings are generous and the room, with lots of white in the walls and lightshades, is



warmed up with dark wood tables and a central bar. The wine list is expressive of Giovanni's broad knowledge; ask him to pick something for you and he will return with a gem (Italian or otherwise) that may be new, little-known and a great match for what you're eating. The friendly, smart service focuses on the customer and there's comfort in knowing you're in experienced hands. 305 St Georges Rd, Fitzroy North; phone (03) 9482 2828.

*Left:* Earl Canteen. *Right:* Earl Canteen's restaurant quality steak sandwich and crisp pork belly baguette.



If you've ever doubted that experience really counts, book a table at **Efendy**. You will probably have to on most nights because it's an open secret that this Balmain eatery is the best Turkish restaurant in Sydney. Little wonder when you look at owner **Somer Sivrioglu's** resume. After working at a clutch of five-star hotels in Europe, the Istanbul native arrived in Australia in 1995 and helped to successfully springboard globally renowned restaurant franchise chains such as the Lowenbrau Keller, the Bavarian Bier Cafe and Wagamama in the Harbour City.

But Somer's personal vision was to launch a restaurant to showcase the sophistication and variety of Istanbul's vibrant, modern-day dining scene, rather than a nostalgic haven that offered cliched dishes associated with tourist restaurants in his homeland. He has succeeded beyond his dreams, not only in creating a menu that represents contemporary Turkish cuisine, but also by ensuring that all the kitchen staff are Turkish for added authenticity. Front of house are Somer's wife **Asli** and her brother, **Fatih Kulle**, whose warmth and knowledgeable explanations of each dish guarantee that many diners become repeat visitors.

There would be a mini-riot among the regular clientele if Efendy ever stopped offering its popular meze dishes. For light eaters, these appetisers popular in the meyhanes (cafe/bars) of Istanbul are more than enough. Consider: kadayifli karides (king prawns wrapped in shredded filo pastry), tarator (a chickpea dip) and koc yumurtasi - or pan-fried lamb testicles with almond garlic tarator as we say in English. Once you get past the mental image, they are very good, too.

Small servings are notable for their absence at Efendy. I couldn't finish the cokertime kebabi - four slices of chargrilled Rock Valley veal backstrap. But my fellow diner polished off his kuzu tandir - seven-hour-roasted Bultarra saltbush lamb shoulder with aromatic rice, currants and pinenuts. Seafood lovers shouldn't go past the balik - pan-roasted Hiramasa kingfish fillet with olive oil-braised leeks and carrots.

Even though I felt I couldn't eat more than two peas, Somer insisted we try a layered filo pastry and almond custard dessert that was once a favourite at the sultan's court in the Topkapi Palace. Delicate, delicious and

masterful, it was as decadent as the Ottoman Empire. A definite go-back restaurant where the prices are as alluring as the food. 79 Elliott St, Balmain; phone (02) 9810 5466.

In Athens recently I ate one of the best moussakas I have ever eaten in my life. Not in the Plaka, of course, where leaden layers of stodgy custard and cheap mince dominate menus, but in **Kolonaki**, the most exclusive suburb in the city. So it didn't take much to seduce me into visiting Medusa, right in the heart of the Sydney CBD. The polished



yet simple decor is filled with suits from the nearby office blocks at lunchtime - and very wise of them, too. Then there's the moussaka - creamy, very fresh layers of bechamel sauce, premium mince and light-as eggplant slices. It's best not to miss the fava Santorini - an Aegean version of humous - or the lamb souvlaki. An oldie but a goodie teamed with textbook-perfect chips and salad. 2 Market St; phone (02) 9267 0799.

Have you been to **Bloodwood** yet, asked one of my best friends. The query coincided



with the restaurant's opening week but word had spread like wildfire that this Newtown newbie was the brainchild of **Jo Ward, Claire van Vuuren and Mitch Grady** - all graduates of the fabled Claude's. Even if the food wasn't as good as it is, the decor is enough to stun. Architect Matt Woods has created a futuristic space of recycled materials, massive sleepers and exposed orange pipes that would fit neatly into Manhattan. Sharing is the culinary theme here - not a traditional three-course meal - and the open kitchen sends out top-quality finger food from vadai (dhal fritters with green chilli) through polenta chips with gorgonzola dip and pork, crab and shiitake mushrooms wrapped in bean curd skin. 416 King St, Newtown; phone (02) 9557 7699.

Right in the centre of The Rocks, **Sake** is more about the earthy rather than the refined side of the Japanese character. It doesn't lack slick decor, of course, but it's a place where fun, not reverential silence, rules. Start out as you mean to go on with a sake bomb, the Japanese version of the tequila slammer (tequila and champagne) which substitutes sake and beer to drink in one go. You can choose main courses from the menu but many patrons prefer the sushi approach - a lot of small dishes to fill up on from deep-fried rice, mushrooms, soy and bamboo balls through salty tofu and tempura-style inside-out rolls. The cocktail list in the adjoining bar is a smart place to start or finish a meal. 12 Argyle St, The Rocks; phone (02) 9259 5656.

*Above: Efendy balcony. Centre: Efendy meze bar. Below: Efendy's kadayifli karides with garnish.*





It's no surprise that tipping in the west is something that happens on racetracks and not in restaurants. Good service attracts a tip but many eating houses here have very average service. The wait staff, admittedly mainly itinerants and students, lack customer savvy and treat their jobs simply as a way to make a few extra bucks. A rethink by local training organisations and restaurateurs is needed to lift standards.

It was a pleasure, therefore, to dine at the **Quarter**, a new restaurant/cafe at the Wesley Centre in the CBD. Here the front-end brigade is youthful and up to the mark. Led by consummate professional **Ryan Taylor**, the team thankfully is not 'too familiar' but goes about its business of advising customers, taking orders and bringing wine and food from the bar and kitchen to the tables with confidence and skill. And then there is Perth-born chef **Shannon Wilson**, who heads up the **Quarter** kitchen. He has spent the past 10 years overseas, including a stint at **Heston Blumenthal's The Fat Duck** and at **Richard Branson's Roof Top Gardens** and he's back home with an armoury of recipes and fresh ideas, notwithstanding amazing talent. "Working overseas is something that all young chefs should do," he says, "it'll be long hours and tiring stuff but the experience is irreplaceable."

We begin dinner with a rillette of smoked mackerel and poached salmon, served with cherry tomatoes, small cubes of beetroot, baby cress and a beetroot reduction. The fish is pleasantly salty with just a waft of smokiness, the tomatoes are tiny bombs full of exploding ripeness and acidity and the

beetroot and cress add colour and texture to this delightful starter. The main, carved roast fillet of Black Angus beef, braised oxtail, fondant potato and cep mushroom jus is as it sounds, a great dish for a cold night. Fillet of beef is an expensive cut that is sometimes overlooked by chefs, not only because of its price, but it can lack flavour. The fillet cooked by Shannon is perfectly done and obviously well-rested, it's rare in the middle and has an almost creamy texture full of beefiness and yet is meltingly tender. The oxtail offers a rich lift and the jus adds an inherent earthiness. Although relatively simple, this is the best beef dish I've had in a couple of years. We finish with a lemongrass and ginger creme brulee. Traditionalists may cringe, but I see this as a Wilson good-to-be-home dish, a modern Aussie rendition of one of the most celebrated of all desserts to come out of France. Served chilled with a crunchy caramelised lid and no adornments or frills, it is light and fresh with balanced spices and is a glorious finish to our meal.

Quarter is small and sits around 50 with room for another 20 outside in the arcade. There are banquettes, contemporary furniture and the bar at the far end of the room is where the action is. It's licensed and has a clever wine list that's well-priced. Lighting is dim at dinner, especially in the corner banquette area where we are, so with an increase in wattage (the food and wine deserve it) and better stemware, I could lift Quarter into my top drawer of diners in the west. At the moment though, it is still pretty damn good. 93-95 William St, Perth; phone (08) 9322 2424.

Try to find a weekday lunch parking spot in a popular inner-suburban restaurant strip. It's close to impossible, so I checked out **West End Deli** in West Perth for a quick meeting. Only a couple of clicks from the CBD, it stands commercially alone among older housing. We find a spot for our car only 50m from the door and there are about 30 inside enjoying lunch and the rustic casual atmosphere. A couple of new-release wines are on our agenda and we grab a small table



outside on the path in balmy conditions. Although there are takeaways available, this deli is more a cafe, but the luncheon menu is tiny and you need a catholic palate to dine here. I choose a morcilla sausage (pig's blood, rice and onion), with potato pieces, bacon and a just-cooked fried egg on top. The dish is a cholesterol nightmare and although light in weight it's full of flavour and the accompanying home-made baguette slices are great at mopping up the residue. It would be a terrific hangover cure but, to this clear-headed contributor, it's a robust meal for lunch. West End prices are reasonable and it is BYO, which suits us with our wines. 95 Carr St, West Perth; phone (08) 9328 3605.

Adding to the explosion of new small bars **The Suite**, a sister of Mt Hawthorn's The Cabin, has opened in Shenton Park. The decor is busy, with an open fireplace, chesterfields and old Indian-look furniture. 210 Nicholson Rd, Shenton Park; phone (08) 9381 2170.

Above: Quarter Restaurant/Cafe interior.





Reporting on South Australia's hospitality industry over the past 15 years has proved rewarding and disappointing in almost equal measure. This cut-throat, roller-coaster industry takes no prisoners. Culinary excellence of iconic restaurants can slide sideways into mediocrity without warning while, simultaneously, others emerge triumphant in this newly vacated, rarefied territory. One of these, a rank outsider, has left the pack and is sprinting for pole position. Glenelg Plaza Pier was constructed during the 1990s, in a stunning beachside location. **The Rocks**, complete with expensive contemporary fit-out, floor-to-ceiling windows overlooking a sublime marine vista and a mission to deliver fine cuisine, was designed to be the flagship restaurant. It flared, fluttered and finally flatlined. That's until now.

General manager **Jamie Nicholls** and the powerhouse combo of executive chef **Steven Clarke** and sous **Terry Downes** have reversed its fortunes with some of the best professional dishes I've tried this year. While cuisine can be broadly defined as a definitive nod towards Modern Australian, interpretation has followed a refreshingly innovative path. Global classics have been infused with unexpected twists and subtle complexities. Think prosciutto-wrapped scallops, pan-seared and napped with palm sugar, Grand Marnier glaze and candied orange zest, or beef tenderloin with gorgonzola and spinach pudding, roasted red pepper and sauce diable. Even the humble 'nicoise salad' has been reworked to include crispy-skin Atlantic salmon, resulting in a deconstructed masterpiece that dances across the plate. Every menu item appears as

a visual delight. But unlike in many kitchens capable of such presentation artistry, the 'X factor' - lip-smacking piquancy - is a constant, delicious companion.

Currently, The Rocks seriously over-delivers in the value-for-money department. Take advantage. Glenelg Pier Hotel, 18 Holdfast Promenade, Glenelg; phone (08) 8350 3188; [www.glenelgpier.com.au](http://www.glenelgpier.com.au).

Changing social consumption habits coupled with strong government drink-driving legislation has flagged a quantum rethink of how the booze industry should



operate. The concept of wine tourism arguably has been part of that process. Major companies, with multi-faceted cellar door constructions incorporating premium restaurants and lavish function facilities, once dominated the scene. Now much more modest players have sprung up as well.

**Tearo Estate** is typical of this latter breed. In a thoughtfully made-over 1860s stone barn at Williamstown in hills of the southern Barossa, the **Fromms** and **Hauslers** and their extended families, have introduced their own personal concepts. Fine dining has moved aside for tasty farmhouse platters of regional produce, dukkah/olive oil plates, and handmade chocolates to kill for. A medley of speciality teas and coffees is on offer and there's an innovative treat bag to keep young kids happy. And, most importantly, corporate formality is replaced with genuine, warm hospitality. The people who grow the grapes and make the wine also pour the tastings. A rich personal interaction makes every visit feel special. Delightfully refreshing. Main Rd, Williamstown; phone (08) 8524 6860; [www.tearoestate.com](http://www.tearoestate.com).

**Brett and Sarah Matthews'** acquisition of the Stirling Hotel became a catalyst for dramatic change. The two-storey structure physically dominated the eastern end of Stirling's main street for many years. It was substantial in size but underwhelming in its fare, so the time was ripe for a substantial hospitality upgrade. It's now a swirl of boutique accommodation, terraced verandahs, smart bars and pumping bistro.

But the jewel in this crown is the **Mallee Grill Restaurant**. Sumptuously appointed, with a clever fusion of 1880s meets 2010 ambience, it provides a tranquil haven for fine food and good wine. Well-spaced tables, white linen, quality table accoutrements and friendly, knowledgeable service round out the picture.

Head chef **Gary Rule** and restaurant manager **Andrew Marshall** can quietly take a bow. Their joint efforts have produced an exceptional dining room format. Andrew's drinks list covers all the bases: a global selection of beers, interesting sparkling, white and red wines and an excellent-value vintage reserve selection. Gary has drawn on his classical training to rework dishes modestly described as 'polished pub food'. This man must have been through some very different 'watering hole' experiences than most of us. I can't think of many 'pubs' with menu items along the line of roasted Jerusalem artichoke soup with truffle oil, or sweet soy and ginger marinated duck breast, caramelised and served with pickled cherries, chargrilled radicchio and coconut-infused sticky black rice. Desserts are not mere afterthoughts either: frangelico creme caramel with tulip biscuit, gold leaf and caramelised banana, or hot Belgian chocolate soufflé with hazelnut ice cream and rich pouring cream are typical sweet-tooth offerings.

Gary's food is loaded with flavour and presented with great artistic flair, and serves are generous. In refreshing contrast to today's norm, all mains are complete meals in themselves. Some interesting sides are available but, be aware, when added to the meal they are likely to defeat even the most committed trencher person. An unexpected Adelaide Hills gem. 52 Mt Barker Rd. Stirling; phone (08) 8339 2345; [www.stirlinghotel.com.au](http://www.stirlinghotel.com.au).

*Left:* Mallee Grill dining room.

*Right:* Mallee Grill, tasting plate.





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# wine words **GEORGE GROSS AND HARRY WATT**

SKYE MURTAGH

It would be hard to find a more formidable and longer-lasting partnership within the often-fickle Australian fashion industry than the one enjoyed by multi-award-winning designers George Gross and Harry Watt. In August this year, the Adelaide-based duo celebrated an impressive 37 years in the business, at the helm of their respective labels: 'George Gross' and 'Harry Who'. While George showed an interest in high-end fashion design at an early age, it was meeting Harry (his partner now for more than 40 years) in the early '70s that was the catalyst for launching both their fashion careers. Harry was an aspiring designer at the time, looking to create edgy everyday clothing and party wear - the perfect complement to George's passion for glamorous evening attire. The 'George Gross' label was launched in 1973, followed soon after by the 'Harry Who' line. Between them, they've dressed celebrities the world over, from Elle Macpherson to Princess Diana and one of the fashion world's current 'it' girls - Australian model Miranda Kerr. So what's been the key to their success and longevity? Well, apart from an innate understanding of what women actually want in fashion and the ability to move with the times without being dictated to, George and Harry share a penchant for champagne as the first choice for marking any celebration. With no plans for retirement any time soon and plenty more new collections to launch, it looks like the bubbles will keep flowing for many years yet.

## **How would you describe your personal wine collection?**

A little bit eclectic and very colourful!

## **What takes pride of place in the collection?**

We are both huge fans of champagne so we always make sure there's a bottle of French in the house. These bottles would have to be our most prized possessions. Champagne always represents a wonderful time and we have so many fond memories when drinking it.

## **What occasion might prompt you to break open these bottles?**

Any occasion is worthy but it would have to be surrounded by our dear friends and family - along with our dog Bobby.

## **What measures do you take to protect/preserve your collection?**

We have a fantastic cellar in our apartment with wine fridges.

## **Name the most memorable bottle of wine you've ever consumed and why you'll never forget the moment.**

Billecart-Salmon Rosé - the first time we tried it. It was just a dinner at home with friends and wonderful food, but the evening was such a special one and the beautiful champagne only heightened the wonderful mood.

## **At the launch of a new collection what do like to serve up to your VIP guests?**

Without wanting to sound repetitive, we always love to serve champagne. Everyone enjoys it and so do we!

## **How have your wine tastes changed over the years?**

Both Harry and I have always had good palates, but over the years we've learnt to be a bit more open about the wines we try. As we've become more successful, the wines have become higher-quality and our palates have developed accordingly.

## **What do you think is the best way of teaching wine appreciation?**

You have to drink wine. If you don't drink it how can you understand what someone is trying to describe?

## **Where's the most unusual place you've consumed wine?**

We went to Royal Ascot a number of years ago and sat there in our top hats and tails sipping on a bottle of delicious champagne (I'm afraid I can't remember exactly what it was, just that it was French) and watched the Queen walk past and wave. Definitely a surreal experience!

## **Complete this sentence: "A great wine is like ..."**

... a beautiful woman; they only get better with age!"



## **What's been your biggest professional achievement?**

Reaching 37 years in the business together. We of course celebrated with some Billecart-Salmon Brut Reserve.

## **If you could choose one person from the past or the present to share a glass of wine with, who would it be, why and what would you drink?**

Sophia Loren, and it might just have to be a good full-bodied Italian red to suit the actress herself. We are both huge fans and she embodies our philosophies of being a woman, so who better to enjoy a beautiful wine with?

## **What's your favourite wine accessory?**

We have some beautiful antique crystal glasses that anything tastes amazing in. We found them at one of our favourite shops in Adelaide but they were originally French.

## **Do you find your wine tastes change with the seasons - and what's your top drop for enjoying on a balmy spring day?**

Luckily our favourite drop, champagne, is delicious all year round and we tend to adjust our wine choices depending on our meals rather than the seasons.

## **Are you a fan of the cellar door experience and, if so, which winery are you always happy to return to?**

Living in Adelaide, there are so many wonderful wineries, however we don't often visit the cellar doors. It's much easier to enjoy yourself when you are at home or a friend's and surrounded with your favourite people.



# Taste your way



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Experience the best Australia has to offer in one spot when Australia's finest wineries open their cellar doors at the inaugural Good Food & Wine Show in Adelaide, 8 - 10 October 2010. Have a chat with Australia's leading wine makers, enjoy a variety of tastings and shop for show specials. Top off your experience with live demonstrations from celebrity chefs, hands-on masterclasses and food samples from hundreds of exhibitors.

#### Ultimate experience for wine lovers

The Good Food & Wine Show offers the ultimate experiences for wine lovers – whether a seasoned wine enthusiast or a beginner, the Riedel Decanter Bar, Riedel Wine Theatre and the Riedel Masterclasses have something to offer everyone.

#### Riedel Decanter Bar

The Riedel Decanter Bar sessions are a great way to enjoy a drop, learn about wines by a panel of experts and indulge in the experience of all things wine! Wine experts Matt Skinner, Dan Sims and Ben Edwards will host a variety of intimate sessions each day. Simply purchase a Wine Lovers ticket which includes show entry, a Riedel Decanter Bar session of your choice, a Riedel 'O' Series boxed glass, a bottle of wine and a copy of Gourmet Traveller Wine magazine.

#### Riedel Wine Theatre

Gain a new appreciation of wine at the informative and entertaining Riedel Wine Theatre presentations. The wine theatre will include tasting sessions throughout each day with wines from South Australia and Australia. Savour a series of rich, ripe reds or compare the regional differences across a range of Chardonnays. Tantalise your tastebuds and educate your nose with a sampling of a fabulous range of Australian wines.

#### Riedel Masterclasses

The Riedel Masterclasses are for those who want to experience something extra special. Riedel recognises that the bouquet, taste, balance and finish of wines are affected by the shape of the glass from which they are tasted. Experience a selection of fine Australian wines served in a selection of Riedel glassware. Be guided by a representative from Riedel Australia through a Glass Tasting that will engage you in an exploration of the senses of wine. The ticket price also includes a set of 4 Riedel glasses.

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Purchase a Wine Lovers ticket to the Riedel Decanter Bar or an entry ticket to go in the draw to win a Riedel 'Cornetto' Decanter valued at \$214.95 (RRP). Quote "WINESTATE" when booking for your chance to win.

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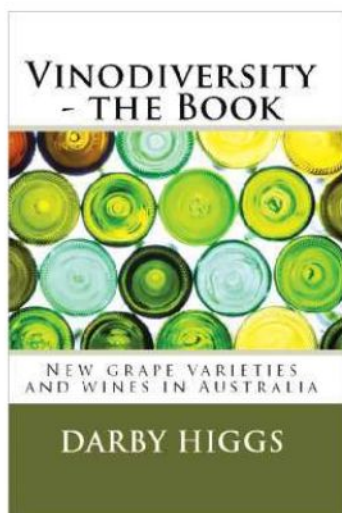
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## VINODIVERSITY - THE BOOK

Written and published by Darby Higgs

Price \$25

Available through [www.vinodiversity.com](http://www.vinodiversity.com)

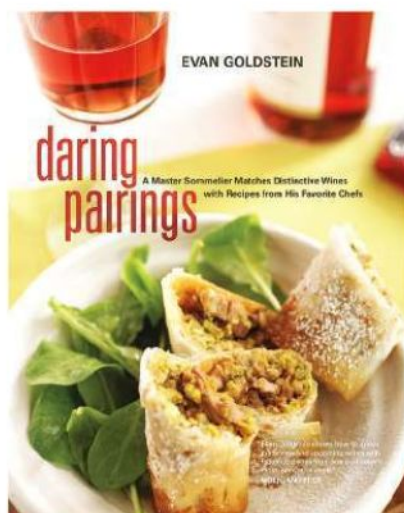
The more you browse through this book, the more interesting it gets. What seems at first glance like a fairly academic subject takes on more mainstream relevance for the curious and adventurous wine drinker.

This is Darby Higgs' follow-up to his *Emerging Varietal Wines of Australia*, published in 2006 to examine the growing phenomenon of alternative wine styles - life beyond the familiar and 'safe' choices like cab sav, shiraz, sav blanc and chardonnay.

As Higgs observes on his website, some varietals that were left-field four years back are decidedly more commonplace now - such as pinot gris/grigio, viognier, sangiovese and tempranillo - but there are scores you won't have heard of until you open this book.

As a taste, the very first name in the alphabetically arranged book is not a name at all but a number - 1893, a white grape planted in that year in a Queensland vineyard now owned by Rimfire. Its DNA is unknown anywhere else in the world, so this dry white is utterly exclusive.

Part two of the book lists and describes every Australian GI zone, region and sub-region, and part three lists all the wineries with their websites and the varietals they produce. Take a chance, go exploring ... and read the review of *Daring Pairings*.



## DARING PAIRINGS

By Evan Goldstein

Published by Inbooks

RRP \$59.95

If you've been hooked by *Vinodiversity*, here's a literary match made in heaven. More than 30 of the alternative wines described by Darby Higgs are joined in blissful culinary wedlock with recipes from leading North American-based chefs.

Author and food industry veteran Evan Goldstein - who in 1987 became the eighth American and youngest ever at the time to qualify as a Master Sommelier - has written this outstanding follow-up to his *Perfect Pairings*, which focused on better-known wines, matched with recipes from his mother, celebrated chef Joyce Goldstein.

Goldstein lays the foundations early in *Daring Pairings* by explaining the 'keys to understanding wine' - acidity, sweetness, tannin, oak and alcohol - and the 'keys to understanding food' ingredients, cooking methods, sauces and condiments.

He's soon alphabetically analysing the 36 wines, ranging from albarino to vermentino in the whites, and from aglianico to xinomavro in the reds, offering 'pairing pointers' and those delectable recipes, along with the chefs' explanations of their food/wine matches and a list of recommended producers of the matching 'everyday, premium or splurge' wine.

And while the chefs might all be from Goldstein's home country, these producers are anything but. The international roll call of labels includes, for example, Tahbilk marsanne, Campbell's muscat and Craneford grenache from Australia.



## CORKED

By Kathryn Borel

Published by Hachette Australia

RRP \$32.99

At 26, Toronto-born Kathryn Borel sets out on a pilgrimage with the retired hotelier/chef father whose passion for wine she has steadfastly shunned for years. To get close to that side of Philippe, she takes him on a road trip through the French wine regions of Alsace, Burgundy, Cotes du Rhone and the Languedoc.

It's the sort of atonement with which many people might feel an empathy as they become increasingly aware of their parents' mortality, but such a father-daughter journey has the potential to place a lot of speed humps on the highways and back roads they travel. And so it transpires.

Philippe's irascibility and propensity to cause embarrassment often clash with Kathryn's impatience and frustration as they lurch from one mini-crisis to another, but somehow their immense mutual love and respect help them surmount the obstacles and enjoy some rewarding encounters at wineries along the way.

Detours into the emotional aftermath of Kathryn's recently ended romance and a road accident in the US in which an elderly pedestrian is killed tend to interrupt the flow of the road trip narrative, as do the use of gratuitous expletives and slabs of capital letters to denote shouted conversations.

All in all, though, it's an endearing and witty love story starring dad and daughter.



# the wine & spirit insider

September/October 2010 Issue 113

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IN THIS ISSUE

BRANDY, COGNAC & ARMAGNAC

NEW RELEASES

AND **TOP 40** BEST WINE BUYS UNDER \$20



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# BRANDY, COGNAC & ARMAGNAC

It continues to be amazing that a highly spirited product can be so smooth when presented at its finest. Of course, at the commercial end we know brandy as a mixer with cocktails or fruit and soft drinks, but at the sublime end these spirits reach to the heavens!

## AUSTRALIAN BRANDY

7 TASTED  
6 AWARDED

Very strong class, with lovely defined spirit. "The best here would stand up against the best brandy or whisky spirit anywhere in the world. These are the best we have seen from this country." The judges' were unanimous in their praise.



### St Agnes XO Very Old Brandy ★★★★★

Beautifully elegant Cognac-like style of brandy. The bouquet is big and rich and fruity, with huge complexity of woody/spicy fruit flavours with lovely lifted sweetness. Very consumer-friendly. \$95

### St Helena 3 Star Australian Brandy ★★★★★1/2

Lovely rich, sweet, lifted, toffee-like bouquet layered with traces of dried fruit characters. Very sweet, smooth and warm in the mouth. Good aged characters developing. \$25.99

### St Agnes VSOP Aged 5 Years Brandy ★★★★★1/2

Excellent caramel sweetness to the nose and nicely balanced, flavoursome, spicy, caramel palate with toffee-like development. Shows good brandy flavours. \$35

### St Agnes 3 Star Classic Brandy ★★★★★1/2

Sweet, fruity nose with an estery/spicy lift. Smooth and spicy in the mouth, with pleasant drying, alcoholic finish. \$27

### Chateau Tanunda Australian Brandy ★★★

Lighter style. Traces of sultanas on the nose and light toffee/pear flavours. Easy to drink.

### Hardys Black Bottle Australian Brandy ★★★

Light, sweet floral bouquet and well-balanced, integrated palate. Good flavour intensity. Young spirit. \$28.99

## FRENCH BRANDY

3 TASTED  
2 AWARDED

These are generally regarded as mixers and you get what you pay for here.

### St Remy VSOP Authentic French Brandy ★★★★★1/2

Rich, full, well-made brandy with good age and integration of sweet fruit and attractive wood. \$30.49

### Chatelle Napoleon Rare Old French Brandy ★★★

Big, rich, fruity spirit on the nose and wood-dominated palate with lingering sweetness. \$30.99

## ARMAGNAC

2 TASTED  
2 AWARDED

The Armagnacs were typical of their style: rich, round, broad with big, well-balanced flavours.



### Chabot XO Superior France Armagnac ★★★★★1/2

Pleasant, rich, resinous aromas and a mature palate with intense, sweet nutty/rancio flavours that linger on with very good wood/fruit balance. "A great Armagnac." \$120

### Marquis de Montesquiou XO Imperial France Armagnac ★★★★★

Rich, full-bodied style with abundant tingling alcohol, complex spirit, good wood, toasty fruit and finishing long and spicy. \$N/A

## COGNAC

10 TASTED  
8 AWARDED

"Great spirit, great oak, great flavour; what else can you want?" summed up one judge. These cognacs showed great elegance, length and persistence of fine spirited flavour.



### Hennessy XO France Cognac ★★★★★

Gorgeous, big, rich, complex Cognac with all the 'bells and whistles' in place. Lovely lifted spirit on the dark toffee nose, with a palate almost like an old fortified. Great use of wood. \$180





**Remy Martin XO  
Excellence Fine Champagne  
Cognac ★★★★★**

"Very old, very rich and very elegant." Some beautiful sweet fruit seamlessly integrated with excellent wood characters. Beautifully balanced and with a slightly astringent end. \$215



**Hennessy VSOP Privilege  
France Cognac ★★★★★1/2**

Very rich, well-balanced Cognac with big brandy aromas and a complexity and intensity of malty/caramel/rancio flavours with a lovely warming finish. \$80

**Martell XO Supreme  
France Cognac ★★★★★1/2**

Good wood nose with lovely sweetness coming out. Huge flavours with massive complex nutty/rancio characters and a burnt toffee end. An exceptional product. \$180

**Courvoisier VSOP  
France Cognac ★★★★★**

Excellent balance of sweetness with wood. Attractive oaky aromas and toffee-sweet palate with lingering rancio age and an astringent end. \$75

**Hennessy Very Special  
France Cognac ★★★★★1/2**

Rich, pleasantly sweet, style, with good spirit/wood complexity, nice warmth and a drying end. \$65

**Remy Martin VSOP Fine  
Champagne France  
Cognac ★★★★★1/2**

Lovely and smooth and complex, with lifted toffee characters, good wood and sweet perfumed spirit. \$82.99

**Courvoisier VS France  
Cognac ★★★**

Pleasant, perfumed, nougat-like aromas and nicely balanced palate with great finesse and texture. \$59.99

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## JUDGES



**Richard Angove**  
Brand manager for Angove's Wines. 5th Generation of Angove's family. Has been a winemaker and marketer with vintages in Spain, Hunter Valley, Canada & Central Victoria. Associate judge at Adelaide and Victorian wine shows.



**Russell Johnson**  
Wine division technical manager of Beringer Blass Wine Estates. Previously oenological manager for Vinpac International. Eight years' experience as production manager with Seagram Spirits. Adelaide Wine Show judge in the brandy class.



**Steven Matthews**  
Lecturer in hospitality studies at Regency College of TAFE and formerly Adelaide Institute of TAFE. Former general manager of Earl of Zetland Hotel, and malt specialist.





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## NEW RELEASES

A real mixed bag of wines in this tasting, with winemakers having to deal with a number of challenging vintages over the past few years; some more successfully than others. Overall, the sauvignon blanc-based wines were light and featureless and a number of the red classes struggled, but on a positive note we saw an excellent flight of riesling and the shiraz varietals continued to be trustworthy. Commendations also for chardonnay, semillon and an interesting array of 'other red' wines.

### SPARKLING

9 TASTED  
6 AWARDED

Strong line-up of "good, safe drinkers", said the judges, "offering value for money."



**Chocolate Box by Rocland Barossa Valley Sparkling Shiraz 2008 ★★★★★**  
Dark chocolate and jammy fruit aromas lift out the glass. Intense sweet fruit flavours with nice balancing acid - a touch astringent. Good cellaring potential. 5+ \$28

### Oakvale Sparkling Chardonnay 2007 ★★★★★

Delicate nose with very nice fresh, yeasty characters. Stylish, elegant palate with pleasant, sherbety flavours and good level of yeasty characters. \$29.50

### Wyndham Estate Bin 555 SEA Sparkling Shiraz NV ★★★

Estery nose with age complexity, and a balanced, spicy palate. Excellent future! \$15.99

### Michelini Chardonnay Pinot Cuvee NV ★★★

Creamy, developed yeasty/strawberry nose and nice balance of citrusy flavours. \$20

### Kies Barossa Valley Sparkling Gabriella 2009 ★★★

Pleasant moscato-like style, with sweet citrus fruits and balancing acidity. \$20

### Jansz Tasmania Brut Cuvee 2005 ★★★

Ripe melon aromas with a steely, green melon palate. Excellent acid structure. \$39.95

### OTHER WHITE BLENDS

7 TASTED  
3 AWARDED

A group of pleasant, easy-to-drink, quaffing wines.

### Peter Lehmann Layers Adelaide White Blend 2010 ★★★1/2

Oily fruit nose with muscat overtones and pinot gris-like dry, chalky flavours. Offers pleasant lunchtime drinking. \$16

### Jacob's Creek Three Vines Semillon Sauvignon Blanc Viognier 2009 ★★★

Clean, fresh, varietal fruit bouquet and an attractive grassy, fresh palate. \$14.99

### Bimbadgen Ridge Semillon Verdelho Chardonnay 2009 ★★★

Smells like a fruit salad and has some nicely balanced spicy/floral flavours. \$15

### OTHER WHITE VARIETALS

8 TASTED  
3 AWARDED

Mixed bag from these fruity varieties, with a handful worth looking at.

### Briar Ridge Vineyard Homestead Hunter Verdelho 2010 ★★★★★

Pleasant, lifted, floral fruit nose with an attractive citrusy palate, slightly astringent on the finish. Nice fresh quaffer - great with lunch! \$21

### Simpatico Wines Barossa Viognier 2010 ★★★

Lifted, ripe tropical aromas and an elegant, fruit salad-like palate. \$26

### Oakvale Block 37 Hunter Valley Verdelho 2010 ★★★

Melons and lemons on nose and palate. Some residual sugar but has balancing acid. \$25

### SAUVIGNON BLANC & BLENDS

15 TASTED  
4 AWARDED

The judges found too many disappointing wines lacking fruit flavours. The better wines showed more depth and balance, with semillon again showing its value as a blender.

### The Alchemists Premium Block Selection Margaret River Sauvignon Blanc Semillon 2010 ★★★

Light, simple, herbaceous style - crisp and dry - with some tropical/pea pod notes. \$16

### Pertaringa Scarecrow Adelaide Sauvignon Blanc 2010 ★★★

Sweet aromas with an apple-like element. Good length of fresh spicy/herbal flavours. \$18



**Peter Simic**  
Editor/publisher *Winestate Magazine*. More than 30 years' experience in the wine industry. Formerly founding publisher of a US wine magazine, manager of the SA Wine Information Bureau, and wine educator with Regency College of TAFE in SA. Peter is also a regular wine commentator on national radio and television programs.



**Quarisa 30 Mile SEA Sauvignon Blanc 2009 ★★★**

Slightly sour aromas and a very sweet, citrusy palate finishing clean and dry. \$8.99



**Streicker Bridgeland Block Margaret River Sauvignon Semillon 2009 ★★★**

Big wine made in a white burgundy style. Nutty/savoury notes and pleasant dry end. \$32.50

**PINOT GRIGIO/GRIS**

7 TASTED  
1 AWARDED

Difficult variety to grow and make, so the results here were not surprising.

**Trentham La Famiglia Pinot Grigio 2010 ★★★**

Fresh, spicy lift to the estery nose. Good crisp flavours and a drying finish. \$16

**RIESLING**

12 TASTED  
10 AWARDED

The judges thought this was a superb class. "Why can't we get this through to the consumers?" asked one judge. "These offer excellent drinking; far better than many of the other white varieties going around."



**Pewsey Vale Eden Valley Riesling 2010 ★★★★★**

Excellent green colour with ripe fruit nose; clean and elegant. Lovely stylish palate - very flavoursome, with nice spicy characters and showing structure, length and a long, astringent finish. \$20



**Peter Lehmann Art Series Eden Valley Dry Riesling 2009 ★★★★★**

Lovely green hues, with steely citrus notes to the nose, followed by a tangy lime/lemon fruit palate with a mouthwatering finish. Has excellent potential to become a classic aged riesling. 5+ \$12



**Heggies Eden Valley Riesling 2010 ★★★★★**

Lovely fresh varietal fruit obvious here. Delicate floral nuances on the nose, leading to a crisp, lively palate laced with long, lingering, mineral-like lemon and spicy flavours. Very good wine. \$24.95

**Peter Lehmann Art Series Barossa Riesling 2008 ★★★★★1/2**

Excellent complex, yet very fresh, riesling. Great lift of fresh lime juice/lemon zest aromas and lovely retained freshness on the palate with its crisp lively flavours. \$12

**Howard Park Museum Release Western Australia Riesling 2006 ★★★★★1/2**

Complexity of toasty floral/lime aromas. Great example of a fresh, lively, citrusy palate that's ageing beautifully with lovely advanced toasty flavours. 5+ \$30

**Stephen John Watervale Clare Valley Riesling 2010 ★★★★★**

Lovely ripe lime/citrus fruit aromas, followed by a very dry, tight palate with great lime-flavoured length with excellent mineral overtones. \$25



**Trevor Jones Bistro Boots Eden Valley Riesling 2010 ★★★★★**

Unctuous, spicy, varietal fruit bouquet with excellent rose petal lift. Crisp and citrusy in the mouth - very elegant palate with a cleansing finish. \$18

**JUDGES**



**Stephen John**  
Owner/winemaker of Stephen John Wines. More than 30 years' winemaking experience. Has judged at Adelaide, National, and Barossa Wine Shows. Regular *Winestate* panellist and chairman of judges at the Winestate Wine of the Year Awards.



**Ian Hongell**  
Winemaker for Peter Lehmann Wines. Has completed vintages in California, Germany and France, and has had seven Australian vintages as a winemaker. Has been an associate judge at the Griffith Wine Show and has judged the NSW Wine of the Year.



**Kerry Morrison**  
Winemaker with Peter Lehmann Wines. Has completed the Advanced Wine Assessment Course at the Australian Wine Research Institute. Judge at the Brisbane Wine Festival and associate judge at Melbourne and Barossa wine shows.



**Patrick Estate  
Wrattenbully  
Riesling 2009 ★★★★★**

Light, lifted lime/citrus aromas and a very crisp, alert palate packed with lively citrus flavours, with some residual sugar sweetness adding weight. \$18.95

**Chateau Tanunda  
The Chateau  
Eden Valley Riesling  
2010 ★★★**

Pleasant floral nose and slightly extracted dry lime flavours. Give it time. \$20

**Naked Run The First  
Clare Valley Riesling  
2009 ★★★**

Melon/lemon nose with pungent overtones. Weighty palate with crisp citrus flavours. Drink now or cellar. — 3-5 \$19

**SEMILLON  
SAUVIGNON  
BLANC**

10 TASTED  
2 AWARDED

Lots of borderline wines and a few with faults, but overall they were more lacking in flavour than anything else.

**Link Western  
Australia Semillon  
Sauvignon Blanc  
2008 ★★★1/2**

Subtle herbal aromas with interesting edge of citrus peel. Palate has lovely mouthfeel and crisp flavours. \$14.95

**Audrey Wilkinson  
Hunter Valley  
Marlborough  
Semillon Sauvignon  
Blanc 2009 ★★★**

Light, fresh fruit salad aromas and good, well-balanced, sweet citrus flavours. \$19.99

**SEMILLON**

13 TASTED  
7 AWARDED

Exciting class offering wines that can be drunk now or put away for further development.

"Many of these are like crisp Chablis wines," suggested one judge.



**Koolama On the Hill  
Manjimup Semillon  
2007 ★★★★★1/2**

Complex and elegant wine with citrusy aromas showing a touch of honeyed, botrytis-like characters. Nicely integrated varietal flavours. Still crisp and youthful, with a clean finish. \$25

**Briar Ridge Vineyard  
Dairy Hill Single  
Vineyard Hunter  
Valley Semillon  
2010 ★★★★★**

Very light, elegant varietal nose - smells of lemons and hay. Similar palate that's tight and fresh, with an astringent finish. Has potential. — 5+ \$29

**Pokolbin Estate Ken  
Bray Hunter Valley  
Semillon 2010 ★★★★★**

Smells like orange marmalade with a spicy/floral edge. Lots of lovely soft, sweet citrus flavours with obvious residual sugar. Excellent finish. \$25

**Briar Ridge  
Vineyard Karl  
Stockhausen Hunter  
Valley Semillon  
2010 ★★★★★1/2**

Smells of freshly cut grass. Delicate palate, creamy texture and full of pleasant citrus flavours. \$26

**Briar Ridge Vineyard  
Early Harvest Hunter  
Valley Semillon  
2010 ★★★**

Delicate, clean-cut lemon nose and soft lemon flavours. Drink now or cellar. — 3-5 \$21

**Oakvale Gold Rock  
Semillon 2010 ★★★★★**

Very elegant varietal bouquet and a harmonious balance of lemony flavours. \$22.50

**Pokolbin Estate  
Phil Swannell  
Hunter Valley  
Semillon 2010 ★★★★★**

Honeydew melon nose with a mealy character, and crisp lemon flavours. — 1-2 \$25

**CHARDONNAY**

28 TASTED  
9 AWARDED

The judges were pleased! "Some lovely wines here, moving back to more elegant styles rather than the oaky monsters of the past," they agreed. The lesser wines weren't faulty but just lacked interest or freshness.

**Bird in Hand Adelaide  
Hills Chardonnay  
2009 ★★★★★**

Interesting and very well made wine with excellent colour that shows green hues and is full of lovely ripe, creamy varietal fruit, sweet balancing oak and rich malo characters. \$25



**Orlando St Hilary  
Padthaway  
Chardonnay  
2009 ★★★★★1/2**

Very interesting ripe, creamy and complex wine with excellent green colour and some very nicely focused creamy cashew oak and citrus fruit aromas and flavours. \$18.99



**Warner Glen  
Estate Margaret  
River Chardonnay  
2009 ★★★★★1/2**

Soft, creamy peach/melon fruit with a lovely oak background. Stylish nose and smooth, broad palate with excellent peach/citrus flavours and hints of malo. \$30

**Watermark  
Chardonnay  
2009 ★★★★★**

Stewed melon pulp nose with a big lift of new oak. Complex, stylish palate with nice cashew/lemon flavours and a long, crisp acid finish. \$15

**McLeish Estate  
Reserve Hunter  
Valley Chardonnay  
2009 ★★★★★**

Lovely fresh, tight stone-fruit, harmonious oak and zippy acidity. Restrained, elegant wine with excellent cellaring potential. — 5+ \$25

**Howard Park  
Western Australia  
Chardonnay  
2008 ★★★★★**

Mature, nutty/savoury/creamy/cashew nose. Solid fruit/toasty oak flavours good underlying tight lemony acid. Lovely style. — 3-5 \$40



**Serafino Reserve  
McLaren Vale  
Chardonnay  
2009 ★★★**

Lovely nose; barrel ferment, oak and fruit. Tight, oaky palate with some developed, leesy notes. \$18

**Anvers Adelaide  
Hills Chardonnay  
2009 ★★★**

Lovely bright green colour, elegant fruit salad nose and tight, crisp, peach flavours. \$24

**Bellwether Tamar  
Valley Chardonnay  
2009 ★★★**

Old Aussie style smelling of rose petals and peaches. Powerful dry white flavours with a crisp end. \$50

**ROSE**

8 TASTED  
3 AWARDED

A few nice wines, and a number that were borderline cases.

"The balance of acid and sugar is critical here," said one judge.

**Mad Fish Western  
Australia Sangiovese  
Rose 2010 ★★★★★**

Lovely bright pink wine with a lifted, estery fruit nose and some simple, pretty, candy floss fruit well balanced by a good level of acidity. \$17

**Beelgara Estate  
Range SEA Rose  
2010 ★★★**

Stewed candied fruit aromas and pleasant, sweet, strawberry flavours with good acidity. \$8.99

**Peter Lehmann  
Art Series Barossa  
Rose 2010 ★★★**

Dolly pink colour, lifted strawberry lolly fruit and astringent finish. Good food wine. \$12

**PINOT NOIR**

8 TASTED  
5 AWARDED

Solid class without great distinction, tending to be nice red wines rather than varietal pinot noirs.

**De Bortoli Estate  
Grown Yarra Valley  
Pinot Noir  
2008 ★★★1/2**

Lovely pinot varietal spice lifts off the nose, followed by a simple palate with sour cherry flavours and soft, furry tannins. \$38

**Tomich Hill Adelaide  
Hills Pinot Noir  
2009 ★★★**

Powerful dark cherry aromas and good flavour profile of stewed cherries with tarry threads. \$30


**Mad Fish Western  
Australia Pinot Noir  
2008 ★★★**

Fresh, spicy nose with a minty lift. Palate has structure, texture and length. A good drink. \$25

**Patrick Estate Mount  
Gambier Pinot Noir  
2008 ★★★**

Tarry oak/stone-fruit aromas and complex spicy/strawberry palate with tight acid spine. \$30

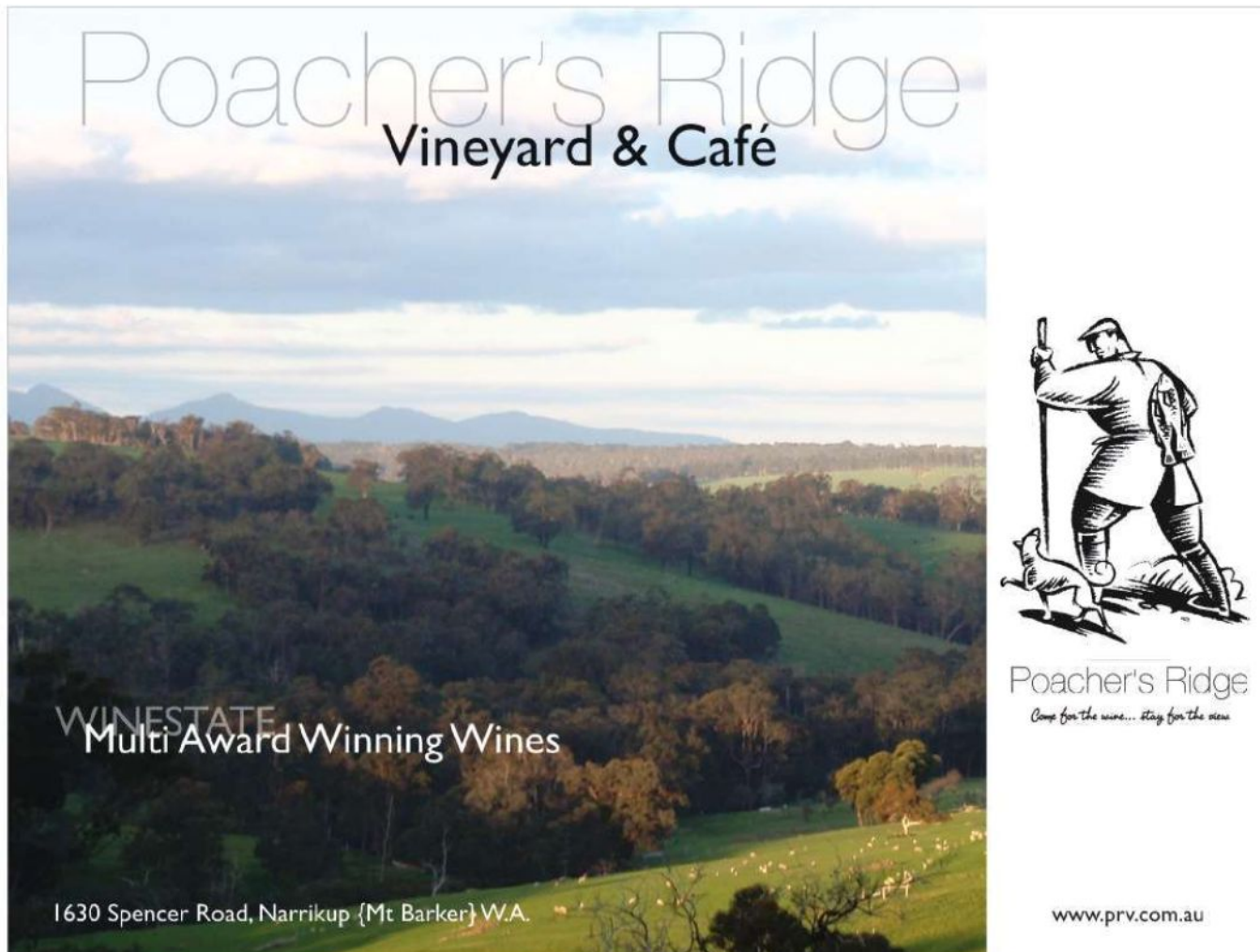
**Lost Lake  
Barrel Selection  
Pemberton Pinot  
Noir 2008 ★★★**

Excellent depth of pinot fruit with a seamless balance of oak. Great structure. Has potential.  5+ \$35

**MERLOT**

7 TASTED  
6 AWARDED

Excellent class of merlots. "We are finally seeing fruit coming through from Bordeaux clones rather than the Davis ones," commented one judge.



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**Churchview Silverleaf  
Margaret River Merlot  
2008 ★★★★★**

Lovely deep purple colour. Big, ripe plum jam nose with a big hit of new oak. Excellent depth of youthful varietal fruit flavours - nice level of spice and good level of drying tannins. \$12.50



**Michelin Alpine  
Valleys Merlot  
2009 ★★★★★**

Lovely rich, ripe Christmas cake-like nose and a powerful palate that shows good depth and length and lots of peppery/mulberry flavours. \$18.50

**Taylor's Promised  
Land South  
Australia Merlot  
2009 ★★★**

Full, soft and rich, with blackcurrant notes to the nose and youthful plum palate. 5+ \$13

**Bimbadgen Estate  
Orange Merlot  
2009 ★★★**

Simple primary fruit nose and flavoursome, firm, tannic, stone-fruit palate. \$23

**K1 by Geoff Hardy  
Adelaide Hills  
Merlot 2007 ★★★**

Quite a minty/medicinal nose, with more of the mint of the vibrant, green plum palate. \$35

**Granite Range Estate  
Silent Range Estate  
Merlot 2006 ★★★**

Lovely chocolaty complexity to the nose. Soft in the mouth, with long tannins. \$22

**OTHER RED  
BLENDS**

5 TASTED  
4 AWARDED

Small class of solid, grenache-related wines which performed exceptionally well.

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**Blackbilly McLaren Vale Grenache Shiraz Mourvedre 2009 ★★★★★**

Youthful, vibrant wine that shows a spicy lift to the grenache-dominated nose and a soft, unctuous palate loaded with sweet and spicy stone-fruit flavours. Good cellaring potential. 5+ \$22

**Naked Run The Aldo Old Vine Barossa Valley Grenache Shiraz 2008 ★★1/2**

Moody nose with some charry oak and stone-fruits. Lovely confection-sweet fruit palate with warm alcoholic finish. \$19

**Shanahans The Barking Dog GSM Barossa Valley Grenache Shiraz Mataro 2008 ★★★**

Oak-dominated nose with ripe jammy fruit behind it. Soft and flavoursome palate. \$30

**Peter Lehmann Layers Barossa Red Blend 2008 ★★★**

Beautifully balanced red blend with lovely peppery/spicy/savoury characters. Great for a barbecue. \$16

## OTHER RED VARIETALS

17 TASTED  
9 AWARDED

Always an interesting class, with the best new "Old World" varieties worth trying as an alternative drink. But there were others that were just too 'left-field'.

**Watershed Senses Margaret River Zinfandel 2009 ★★★★★**

"A very different wine," said one judge. Massive black cherry fruit and oak aromas with mealy/peppery complexity and an intense, spicy fruit cake palate with fine tannins and a savoury finish. \$24.95



**Tapestry MV McLaren Vale Old Vine Grenache 2009 ★★★★★1/2**

Bright red/purple wine full of lovely fresh, ripe berry fruit showing a spicy lift. Beautifully balanced palate with some excellent sweet new oak and a long, cleansing finish. \$25

**Running With Bulls Barossa Tempranillo 2009 ★★★★★**

"Very drinkable." Fresh, lifted, ripe cherry bouquet and medium-weight, beautifully textured, savoury palate with simple cherry flavours. \$22.95

**Hugh Hamilton The Oddball McLaren Vale Saperavi 2008 ★★★★★**

Intense crimson wine. Amazing stewed beetroot characters on the nose and a powerful hit of fruit on a palate balanced by good acid/tannin backbone. \$45

**Watershed Shades Single Block Margaret River Cabernet Franc 2009 ★★★**

Simple herbaceous nose with lots of oak. Similar palate, soft and spicy in the mouth. \$16.95

**Michelini Alpine Valleys Teroldego 2009 ★★★**

Very soft, approachable wine. Big, rich merlot/shiraz-like fruit characters. Good flavour length. \$18.50

**Crabtree Watervale Clare Valley Tempranillo 2009 ★★★**

Lovely varietal lift on the nose. Primary fruit flavours perfectly balanced with 'serious' oak. \$22

**Watershed Senses Margaret River Sangiovese 2009 ★★★**

Complex, savoury red berry nose with chewy varietal flavours and tannin astringency. \$24.95

**Capercaillie Hunter Valley Petit Verdot 2009 ★★★**

Typical inky nose and vibrant palate with an intense concentration of berry flavours. \$25

## CABERNET BLENDS

14 TASTED  
5 AWARDED

Big difference here between the '07s, being a cool vintage producing green, unripe wines, and the warmer '08 and '09 years.



**Churchview Margaret River Cabernet Merlot 2008 ★★★★★**

Lovely complex nose of stylish fruit, barrel ferment characters and new oak. Long, lingering blackberry flavours with nice furry-like tannins. 5+ \$18.50

**Willunga 100 McLaren Vale Cabernet Shiraz 2009 ★★★**

Bright crimson wine still very raw and needing more time. Great fruit intensity - plenty of new oak. \$23

**Tiger's Tale Margaret River Cabernet Sauvignon Merlot 2008 ★★★**

Stylish wine; fairly lean and herbaceous. Good primary fruit. Cellaring potential. 5+ \$19.95

**Anvers Brabo South Australia Cabernet Sauvignon Shiraz 2009 ★★★**

Lift of fresh oak and sweet, ripe fruit on the nose, and a soft and very flavoursome palate. \$12

**Forester Estate Margaret River Cabernet Merlot 2008 ★★★**

Minty and peppery aromas. Mid-weight palate, solid flavours, drying tannins. \$20

## CABERNET SAUVIGNON

30 TASTED  
12 AWARDED

"This is a case of the good, the bad and the ugly," agreed the judges. There were far too many overripe, dead fruit wines from the hotter vintages and green fruit from the '07s. But on a positive note, there are still some very nice examples to try.



**Churchview Margaret River Cabernet Sauvignon 2008 ★★★★★**

Lovely fresh oak mingling with rich fruit aromas. Beautifully balanced palate, nice depth of varietal fruit. Has elegance and tight tannins. A keeper. 5+ \$18.50



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**Crabtree Windmill Vineyard Watervale Clare Valley Cabernet Sauvignon 2008 ★★★★★**  
Solid black wine - excellent colour with ripe, almost raisined, fruit characters, lots of spices and a very nice tight tannin structure bringing it together. \$22



**Bellwether Coonawarra Cabernet Sauvignon 2006 ★★★★★**  
Cedary/cassis bouquet and tight, clean palate with excellent structure and a leanness of fruit/oak flavours with a tannin/acid balance. \$50

**Quarisa Johnny Q South Australia Cabernet Sauvignon 2008 ★★★★★**  
One for the cellar. Dense cassis/oak bouquet and nice depth of blackberry fruit flavours at the riper end of the spectrum. Nicely structured palate. \$11.99

**Reilly's Wines The Dancer Clare Valley Cabernet Sauvignon 2006 ★★★★★**  
Flavoursome wine with a lovely colour, lifted, fresh, ripe cabernet fruit and lovely new oak. Has a minty nose and excellent palate depth and length. \$45

**Twisted Gum Granite Belt Cabernet Sauvignon 2009 ★★★★★1/2**  
Intense barrel ferment and charry oak nose. Powerful palate with impressive acid and very fresh fruit. \$22

**Jacob's Creek Reserve South Australia Cabernet Sauvignon 2008 ★★★★★1/2**  
Plums, blackberry and mint on the nose, and a fresh palate with cassis fruit and gentle, astringent tannins. \$16.99

**Edwards Margaret River Cabernet Sauvignon 2008 ★★★★★1/2**  
Simple sour fruit aromas and rich, sweet cassis flavours with drying oak and lots of pepper and spice elements. \$35

**Lost Lake Barrel Select Pemberton Cabernet Sauvignon 2008 ★★★★★1/2**  
Stylish fresh blackberry/cassis-driven wine. Rich and fruity on the nose; tight and alert in the mouth. \$35

**McLeish Estate Hunter Valley Cabernet Sauvignon 2009 ★★★**  
Simple, youthful wine with fresh, lifted varietal fruit aromas and flavours. \$22

**Forester Estate Margaret River Cabernet Sauvignon 2008 ★★★**  
Light, elegant, cool-climate style with lovely cassis fruit and chewy oak. \$30

**Taltarni Pyrenees Cabernet Sauvignon 2007 ★★★**  
Tarry aromas from the oak, and dry red flavours on a mid-weight palate. 5+ \$32

**SHIRAZ BLENDS**  
17 TASTED  
5 AWARDED

"A bit disappointing," agreed the judges. A few wines showed winemaking faults of volatility, oxidation or oak bacteria. Then there were others that were too simple or overripe. Once again the best came to the fore.

**Jacob's Creek Johann South Australia Shiraz Cabernet 2004 ★★★★★1/2**  
Developed aromas with a light herbaceous edge. Soft and smooth in the mouth, with lovely silky tannins and spicy green flavours. Still amazingly fresh but with mature characters. \$78.99

**Longview Vineyard Red Bucket Adelaide Hills Shiraz Cabernet 2008 ★★★★★1/2**  
Big, rich, fruit pastille nose with a big, minty lift. Powerful tannic palate has a jammy fruit/oak astringency balance. 3-5 \$15.50

**Anvers Razorback Road Adelaide Hills Shiraz Cabernet Sauvignon 2008 ★★★★★1/2**  
Still a baby! Fresh and vibrant and brimming over with plum and berry-like varietal fruit characters. \$20

**J&J Vineyards McLaren Vale Shiraz Cabernet Sauvignon 2009 ★★★**  
Dense, brooding, spicy/berry nose and simple, youthful, palate with a firm finish. \$14.90

**Hugh Hamilton Jekyll & Hyde McLaren Vale Shiraz Viognier 2008 ★★★**  
Big, alcoholic wine. Excellent colour, lifted mocha aromas and strong, tannic palate. \$45

**SHIRAZ**  
58 TASTED  
27 AWARDED

"Apples and oranges," said one judge! "There are some lovely '09s coming in. With the '08s we see a difference between those picked before the heat and after it. The big problem is the overripeness and what is referred to as 'dead fruit' characters.

**Sticks No 29 Strathbogie Ranges Shiraz 2008 ★★★★★**  
Lovely depth of rich stonefruit-like characters here with some beautiful spicy notes, and all seamlessly balanced by excellent oak. It's fresh and alert and with years ahead of it. 5+ \$45



**Simpatico Wines Stonewell Shiraz 2008 ★★★★★**  
Excellent bright red colour. Beautiful lifted, ripe red berry aromas layered with new oak. Amazing palate with massive red berry and sweet fresh oak flavours with furry tannin support. 5+ \$80



**Jacob's Creek Centenary Hill Barossa Valley Shiraz 2006 ★★★★★**  
Gorgeous musky aromas that are a complexity of fruit, spices and oak. Great chocolaty/cassis palate with lovely bottle age characters developing and wrapped in soft tannins. \$53.99





**Heathcote Winery  
Slaughter House  
Paddock Heathcote  
Shiraz 2009 ★★★★★**

Lovely minty aromas and big, rich, ripe palate with silky varietal fruit, sweet oak and soft, grippy tannins. Some excellent mid-palate flavours. \$40

**Edwards  
Margaret River  
Shiraz 2008 ★★★★★**

Big, powerful, 'raw' wine that needs more cellaring to reach its potential. Great depth of flavour. Excellent varietal fruit, fresh vanillin oak and soft tannins. \$30

**Fox Gordon Hannah's  
Swing Barossa Valley  
Shiraz 2008 ★★★★★1/2**

Bright, deep purple with nice soft licorice bouquet and tightly structured palate with excellent sweet new oak and rich berry fruit flavours with drying tannins. \$44.95



**Saracen Estates  
Margaret River  
Shiraz 2008 ★★★★★**

Lovely peppery nose with a licorice edge. More of that licorice on the flavoursome palate, mixing with plum fruit and cedary oak characters. \$35



**Montara Grampians  
Shiraz 2008 ★★★★★1/2**

Big, rich traditional Aussie shiraz with a soft, plummy nose and lovely rich, warm, soft palate with fruit vibrancy, sweet oak and drying tannins. Has elegance. \$23



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**Fox Creek Red Baron McLaren Vale Shiraz 2009 ★★★★★**  
Well-made, fresh, young wine with dense charry/prune-like nose and well-structured, spicy palate with firm tannins and lingering flavours. Time!  
3-5 \$17.50



**JB Wines Barossa Valley Shiraz 2008 ★★★★★**  
Huge, complex chocolate/black fruit nose and beautiful juicy-sweet flavours on a silky-smooth palate with a warming alcohol finish.  
3-5 \$30

**Rees Miller Thousand Hills Upper Goulburn Shiraz 2008 ★★1/2**  
Lovely rich style with spicy, red berry type of fruit with new oak to balance and underscored by the acid. 5+ \$24

**Jarrah Ridge Wines Reserve Chittering Perth Hills Shiraz 2008 ★★1/2**  
Smoky herbal characters on the nose. Similar palate with medicinal notes and elegant, spicy touches. \$28

**Tim Smith Wines Barossa Shiraz 2008 ★★1/2**  
Huge wine with rich jammy/fruit cake aromas and flavours and cedar oak overtones. 5+ \$32

**Simpatico Wines Barossa Shiraz 2008 ★★1/2**  
Great colour, black fruit nose with minty notes and plump berry palate with a spine of soft tannins. \$35

**Forester Estate Margaret River Shiraz 2007 ★★1/2**  
Spices and pepper lift off the nose. Elegant, fresh, spicy, blueberry palate with some nice complexity and soft tannins. \$20

**Chateau Tanunda Barossa Tower Shiraz 2009 ★★**  
Smells of sweet licorice and stone-fruits. Similar characters on the youthful palate. Nutty finish. \$18

**Jarrah Ridge Winery Milly Milly Western Australia Shiraz 2009 ★★**  
Lovely fresh, ripe spicy/peppery shiraz fruit with drying tannins to balance. \$18

**Howard Park Leston Margaret River Shiraz 2008 ★★**  
Big, rich, fruit-cake nose. Soft in the mouth. Plenty of ripe fruit balanced by acid and oak. \$40

**Howard Park Scotsdale Great Southern Shiraz 2008 ★★**  
Bright, high tone varietal fruit on the nose and a simple, well-balanced cassis palate. \$40

**Churchview Margaret River Shiraz 2008 ★★**  
Big, rich, brooding nose. Warm, soft palate with spicy fruit and new oak. \$18.50

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**winesnobs.com.au**



**Hugh Hamilton The Rascal McLaren Vale Shiraz 2008 ★★★**

Big spicy/peppery/minty number brimming over with flavour and with a gorgeous colour. \$24.50

**Serafino**  
**McLaren Vale Shiraz**  
**2008 ★★★**

Lifted, savoury aromas and generous prune fruit palate with well-handled oak to balance. \$26

**Balgownie  
Estate Bendigo  
Shiraz 2008 ★★★**

Huge, 'blocky' wine with very ripe flavour profile of sweet stone-fruits and tarry oak. \$40


**James Haselgrove  
Wines Futures  
McLaren Vale Shiraz  
2008 ★★**

Big, ripe, porty fruit and lots of new oak. Great structure. High level of alcohol. \$55

**Jacob's Creek  
Reserve South  
Australia Shiraz  
2007 ★★★**

Nicely balanced, vibrant, mid-weight wine with subtle fruit, new oak and soft tannins. \$16.99

**Taltarni Pyrenees Shiraz 2007 ★★★**

Seamless oak/fruit aromas showing some development, and an elegant berry/cedar palate.  5+ \$36

**Taltarni Heathcote Shiraz 2006 ★★★**

Mature, complex bouquet and powerful tannic palate, slippery in the mouth and with aged chewy flavours. \$32

## MOSCATO

6 TASTED  
2 AWARDED

**Chateau Tanunda  
Barossa Tower  
Moscato 2010 ★★★**

**Messale 2010** \*\*\*  
Intense, fruity, muscat  
nose and very sweet,  
sherbety flavours on a  
soft palate. \$15

**Pertaringa South  
Australia Moscato  
2010 ★★★**

Spicy/musky bouquet, lingering sweet fruit flavours, tight acid and good bubbles. \$18

SWEET  
WHITE/RED  
& FORTIFIED

6 TASTED  
4 AWARDED

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sweets to cover all  
consumer preferences.  
Just pick your level of  
sweetness and flavour  
depth and off you go!

**Saddler's Creek  
Exclusif Muscat NV  
(375ml) ★★★★★**

Tea leaf and toffee bouquet with a floral lift. Beautiful luscious raisin/cinnamon/toffee flavours with excellent toasty oak to balance and a warm finish. \$36

**Bimbadgen Estate**  
**Myall Road Botrytis**  
**Semillon 2007**  
**(375ml) ★★★1/2**

Golden wine with nice fresh citrus nose. Lovely depth of luscious sweet fruit with nicely balancing acid backbone. \$26

**Monichino Vintage Fortified 2008 ★★★**

Lovely licorice/spiced fruit nose, well-balanced palate, raisined flavours, excellent spirit, sweet finish. \$20



**Lou Miranda Estate  
Leone Riverina  
Botrytis Semillon  
2008 (375ml) ★★★**

Syrupy toffee aromas with a hint of lychees. More lychees on a very sweet, creamy palate. \$18.95





# TOP 4



**Trentham  
La Famiglia  
Pinot Grigio 2010**

Fresh, spicy lift to the estery nose. Good crisp flavours and a drying finish. \$16



**De Bortoli Sacred Hill  
Semillon Sauvignon  
Blanc 2009**

Subtle fruit salad aromas; slightly floral. Lots of brown lime-like flavours. \$7.50



**H by Haselgrove  
Semillon Sauvignon  
Blanc 2009**

Sweaty and pungent passionfruit and gooseberry aromas lead onto a vibrant palate full of rich, lingering, sweaty, green pea flavours. \$12



**Naked Run  
The First Clare  
Valley Riesling 2009**

Melon/lemon nose with pungent overtones. Weighty palate with crisp citrus flavours. Drink now or cellar. 3-5 \$15



**Patrick Estate  
Wrattenbully  
Riesling 2009**

Light, lifted lime/citrus aromas and a very crisp, alert palate packed with lively citrus flavours, with some residual sugar sweetness adding weight. \$18.95

## THE TOP 40 BEST BUYS LISTING

is updated in each issue of *The Wine & Spirit Insider*. Some wines may - if they are still available - remain in the next issue's Top 40 Best Buys group. Others will sell out, or be replaced by higher-rated wines. Price is a major factor in selection. *The Wine & Spirit Insider's* Top 40 Best Buys listing comprises the best wines currently available, from big-name brands and the higher volume 'second labels' from the smaller producers, as tasted by *Winestate* Magazine panels. The Top 40 Best Buys listing gives credit to the value wines in the marketplace - wines that would otherwise be overshadowed by their much more expensive cousins.

### HOW IT WORKS

In each issue *Winestate's* publisher Peter Simic selects the highest-rated wines at specific price points. All wines have previously been judged for *Winestate* by panels of expert judges.

### TO QUALIFY

- 1 Wines must have first been recommended in *Winestate* Magazine style or new release tastings. Style tastings are defined as varietal tastings - eg, shiraz, chardonnay, etc. - or blended styles such as shiraz/cabernet wines.
- 2 Wines from designated regional tastings are eligible provided they are widely available.
- 3 All wines must be currently available from the winery, or be readily available in many liquor stores.
- 4 No cellar door-only wines are eligible.





**Pertaringa Bonfire Block Adelaide Semillon 2009**

Nutty nose with marzipan-like notes. Woody palate has sweet varietal fruit flavours showing. \$18

**Orlando St Hilary Padthaway Chardonnay 2009**

Very interesting ripe, creamy and complex wine with excellent green colour and some very nicely focused creamy cashew oak and citrus fruit aromas and flavours. \$18.99

**Peter Lehmann Art Series Barossa Rosé 2010**

Dolly pink colour, lifted strawberry lolly fruit and astringent finish. Good food wine. \$12

**Churchview Silverleaf Margaret River Merlot 2008**

Lovely deep purple colour. Big, ripe plum jam nose with a big hit of new oak. Excellent depth of youthful varietal fruit flavours - nice level of spice and good level of drying tannins. \$12.50

**Jacob's Creek Reserve South Australia Cabernet Sauvignon 2008**

Plums, blackberry and mint on the nose, and a fresh palate with cassis fruit and gentle, astringent tannins. \$16.99

**OTHER WHITE WINES**

**Quarisa 30 Mile SEA Sauvignon Blanc 2009**

Slightly sour aromas and a very sweet, citrusy palate finishing clean and dry. \$8.99

**Chalkers Crossing Hilltops Semillon 2009**

Lifted lemon and green lime aromas. Zesty lemony flavours mingle with attractive fruit salad characters. Good supporting acid backbone. \$18

**Heritage Wines Barossa Semillon 2010**

Great example of the varietal. Smells of freshly cut grass with hints of beans and lemongrass. Excellent balance of estery, acidic flavours. \$15

**Oakover Wines Western Australia Semillon Sauvignon Blanc 2009**

Quinces and apples on the nose, with some toastiness. Attractive, well-balanced, clean, crisp, green lime flavours. \$17.99

**Jacob's Creek Three Vines Semillon Sauvignon Blanc Viognier 2009**

Clean, fresh, varietal fruit bouquet and an attractive grassy, fresh palate. \$14.99

**Penmara Wines The White Ribbon Hunter Valley Semillon 2009**

Lemon sherbet and green bean nose, and sweet lime cordial-like flavours. \$9.95

best buys  
less than  
**\$20**



# TOP 40



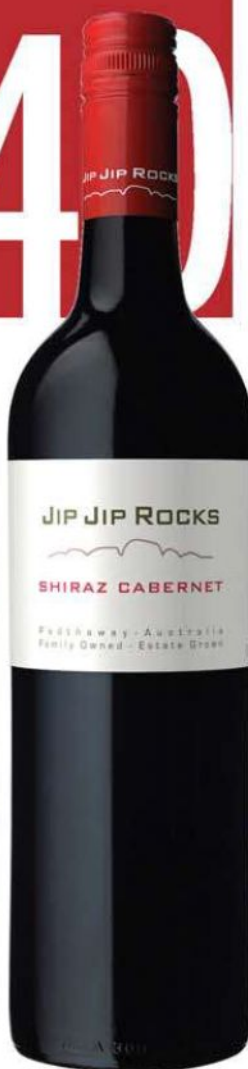
**Bimbadgen Ridge  
Shiraz Cabernet  
Merlot 2008**

Delicate fragrances of violets and spices. Palate a nice mix of spices that complement the blackcurrant fruit. \$15



**Barking Owl Western  
Australia Shiraz  
Viognier 2008**

Full-bodied wine with a spicy/peppery bouquet and intense varietal fruit palate with balancing tannins and long, lingering aftertaste. \$17.95



**Jip Jip Rocks  
Padthaway Shiraz  
Cabernet 2009 ★★★**

Slightly herbal red fruit nose. Oak-derived vanilla and chocolate notes on the fruity palate. \$16.95



**J&J Vineyards  
McLaren Vale  
Shiraz Cabernet  
Sauvignon 2009**

Dense, brooding, spicy/ berry nose and simple, youthful, palate with a firm finish. \$14.90



**Peter Lehmann  
Layers Barossa  
Red Blend 2008**

Beautifully balanced red blend with lovely peppery/spicy/savoury characters. Great for a barbecue. \$16

# TOP 40

**Wyndham Estate SEA Semillon Sauvignon Blanc 2009**

Fresh and zesty citrus sherbet-like aromas, and a stylish fruit salad palate with a slight herbal lift. Long and slightly drying finish. \$15.99

**Watermark Chardonnay 2009**

Stewed melon pulp nose with a big lift of new oak. Complex, stylish palate with nice cashew/lemon flavours and a long, crisp acid finish. \$15

## OTHER RED WINES

**Michelini Alpine Valleys Merlot 2009**

Lovely rich, ripe Christmas cake-like nose and a powerful palate that shows good depth and length and lots of peppery/mulberry flavours. \$18.50

**Quarisa Johnny Q South Australia Cabernet Sauvignon 2008**

One for the cellar. Dense cassis/oak bouquet and nice depth of blackberry fruit flavours at the riper end of the spectrum. Nicely structured palate. \$11.99

**Earthworks Barossa Valley Shiraz 2008**

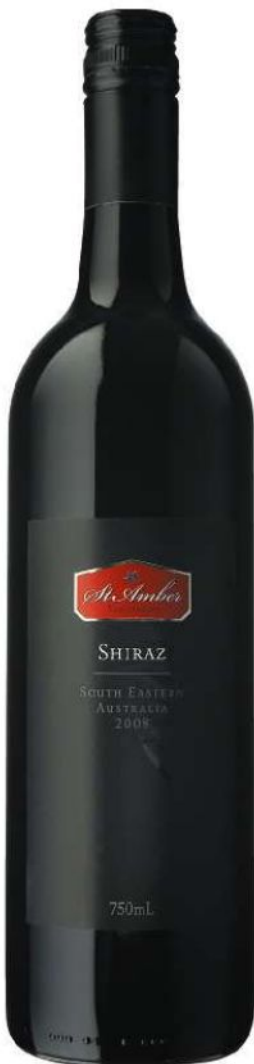
Strawberry conserve nose with a dash of pepper, and nice concentration of varietal flavours. \$14.99





**Aldi Stores  
Cobblers Lane SEA  
Shiraz 2008**

Vibrant colour and interesting nuances of lavender and white pepper mingle with fruit on the nose and good weight of confectionery-like fruit on a soft palate. \$9.99



**Aldi Stores  
St Amber SEA  
Shiraz 2008**

Nice dry red style with blackberry and stewed cherries on both nose and palate. \$6.99



**Beach Head  
Shiraz 2009**

Combination of rhubarb and wild berry aromas with lots of berry and plum flavours. Youthful, with lots of character. \$16



**DiGiorgio Family  
Sterita Limestone  
Coast Shiraz 2006**

Some leathery development to the oak nose. Oak dominates palate but has the fruit to carry it. \$14.99



**DogRidge  
The Pup McLaren  
Vale Langhorne  
Creek Shiraz 2008**

Lifted, leathery, red berry nose. More of the same on the palate, with very grippy tannins. Time! \$18

**Buller Black Dog Creek King Valley Shiraz 2008**

Spicy blackcurrant nose with some pencil shavings-like oak. Good length of complex, balanced, fruit/oak flavours with a warming alcohol finish. \$15

**Barossa Valley Estate E Minor Barossa Valley Shiraz 2008**

Rich aromas reminiscent of Black Forest cake, followed by a well-structured palate rich with varietal fruit and finishing long and smooth. \$15

**Cool Woods South Australia Shiraz 2008**

Hints of cedar and vanilla on the nose and rich, ripe, sweet fruit flavours with balancing tannins and a lingering finish. \$13.99

**Kirrihill Tullymore Vineyard Clare Valley Shiraz 2008**

Extremely intense, youthful wine smelling of fresh licorice and blackberry jam. Licorice-like flavours blend with berry fruits. Give it time. 5+ \$18.99

**Lobethal Road Adelaide Hills Shiraz 2007**

Bright, lifted cassis nose and firm, light-bodied palate with a seamless balance of fruit and fine tannins. 3-5 \$18

**McPherson Curious SEA Shiraz 2009**

Intense Ribena nose with layers of toasty oak. On the palate the oak integrates seamlessly with berry fruits. \$10.99

best buys  
less than  
**\$20**





#### Four Sisters Shiraz 2008

Red berry, vanilla and menthol aromas lift out of the glass. Round and flavoursome palate. \$15.65

#### Fox Creek Red Baron McLaren Vale Shiraz 2009

Well-made, fresh, young wine with dense cherry/prune-like nose and well-structured, spicy palate with firm tannins and lingering flavours. Time! 3-5 \$17.50

#### Fox Gordon Eight Uncles Barossa Valley Shiraz 2007

Red cherry aromas with some citrus. Bright, simple palate with slight rhubarb flavours. 3-5 \$19.95

#### Grant Burge Barossa Shiraz 2008

Lovely jammy fruit intensity, with the oak starting to integrate seamlessly. 3-5 \$18

#### Hungerford Hill Fishcage Southern New South Wales Shiraz 2009

Full-bodied wine with abundant rich berry fruit flavours perfectly balanced by the oak and tannins. \$17.99

#### St Hallett Faith Barossa Shiraz 2008

Assertive wine with loads of ripe berry fruit, balancing chocolaty oak and attractive leathery development. \$19

#### Taylors Promised Land South Australia Shiraz Cabernet 2008

Rich, fruit-driven wine nicely supported by a backbone of toasty/mocha oak. \$13

#### Thorn-Clarke Shotfire Barossa Shiraz 2008

Nice toasty oak aromas with Cherry Ripe-like characters. Big, flavoursome sweet berry fruit palate. Nice viscosity. Quite drying on the finish. 3-5 \$19.99

#### Water Wheel Memsie Homestead Bendigo Shiraz Malbec Cabernet Sauvignon 2008

Interesting intensity of Bonox and aniseed aromas. Bold fruit palate has savoury tannins. \$15

#### Yalumba The Y Series South Australia Shiraz Viognier 2008

Earthy nose opens up to strawberry-like aromas. More strawberries evident on the firm, tannic palate. \$12.95

#### Yalumba Galway Vintage Traditional Shiraz 2008

Spicy plum nose with savoury elements. Dark berry fruits fill the soft palate with flavour; some tarry notes. Very enjoyable. \$14.95





**Monichino  
Shiraz 2008**

Fresh licorice and spice on the nose, and chocolaty/tarry palate with hints of strawberries. \$16

**Red Knot by  
Shingleback McLaren  
Vale Shiraz 2008**

Chocolate, aniseed and spices on the nose. Good intensity of mentholly blackcurrant flavours and good tannin structure. \$14.95

**Rosedale Wines  
Chook Shed Barossa  
Shiraz 2008**

Hints of chocolate on the ripe, stewed fruit nose. Oak tending to dominate the palate, with sweet fruit underneath. \$12

**Warrenmang Bazzani  
Pyrenees Shiraz  
Cabernet 2007**

Huge peppery/fruit cake-like aromas and big, powerful, ripe flavours with massive tannins. \$13

**Wild Oats  
South Australia  
Shiraz 2007**

Interesting earthy/chocolaty/violet aromas with a hint of pepper, followed by a pretty, silky-smooth, floral palate. \$18.99

## insider

Issue 113 | Setember/October 2010

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Website: www.distalliance.com

WINESTATE is published seven times a year by

WINESTATE PUBLISHING PTY LTD,  
81 King William Road, Unley SA 5061.

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**Winestate Publishing Pty Ltd.**

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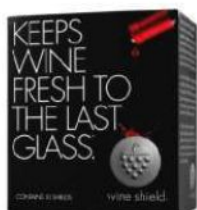
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## ★ ★ ★ ★ ★ star rating system

OUR TASTINGS AND PUBLISHED ratings are designed with one thing in mind: to provide a useful and genuine balanced guide on wines to our readers. In order to achieve this we follow certain procedures in an activity that is notoriously difficult! There are regular criticisms of wine shows and various scoring systems; here is how we approach our tastings.

### A wide selection of wines

Wines are invited from any producer, provided that they meet the criteria of the class being judged. The class may be a regional or style tasting and generally the wines must be available for consumers to purchase, although we have museum and rare wine tastings as well.

### Awarding scores

*Winestate* carries out the judging using Australian capital city wine show procedures; the wines are not known to the judges. The three judges taste the wines blind and assign a score without reference to each other. Only then do they compare scores, and if there is dissension they re-taste the wines and come to an agreement. Scores are compiled using the 20-point international system: a gold is 18.5 and above; silver is 17 and above and is

excellent wine; bronze is 15.5 and above and represents good wine. A reasonable, sound everyday-drinking wine scores 15 (but does not gain a medal). A bland but clean wine scores 14. Below this score there are unpleasant flavours. These final 'medals' are then converted into a star rating system for publication in *Winestate*. A gold means 5 stars, silver is 4, and bronze is 3 stars.

### The biggest judging system

*Winestate* examines on average more Australasian wines per year than any other forum - more than 10,000. Compare this to the biggest show in Australia, the Royal Melbourne Wine Show, with just over 4000 entries.

### Independence of advertising

*Winestate* will occasionally purchase 'yardstick' wines to be evaluated where we believe that these are of consumer or trade interest if these have not been entered by the wineries. In order to produce the biggest and best wine magazine, *Winestate* includes advertising; however, this is fiercely independent of any wine tasting editorial. Wine companies are advised of the blind tasting results and it is their choice to advertise if they wish. The judges' decisions are final and these are published according to the judges' scores, whether advertising is taken or not.

### The judges

We take care in selecting our judges. But remember: judges are human and their own preference will influence their scores. We use judges with complementary backgrounds and a three-person panel for each flight will include winemakers with technical expertise and often a marketing/retail expert who knows consumer tastes. Often one or more of the judges are Masters of Wine with vast international experience, and most judges have experience at major Australian wine shows. We are also aware of expertise. If we are judging a region, for example, we will have a winemaker judge from that region because that person knows the local style. We may balance that with a judge from outside the region and generally someone with broad and mature experience.

## how we compare

Winestate Rating	Comment	Wine show Medal	International 20 Point System	100 Point System
★★★★★	Outstanding	Gold	18.5 - 20	93 - 100
★★★★1/2	Excellent	High Silver	18 - 18.4	90 - 92
★★★★	Very Good	Silver	17 - 17.9	85 - 89
★★★1/2	Good/Very Good	High Bronze	16.5 - 16.9	83 - 84
★★★	Good	Bronze	15.5 - 16.4	78 - 82

Wine judging is an inexact art, not a science - even at the highest levels of proficiency. Accordingly, *Winestate* uses the star rating system which reflects a range, rather than a specific point score. Point systems indicate a level of accuracy that simply does not exist.



# what's it worth?

**WINESTATE'S AUCTION PRICE GUIDE** Prices listed are exceptional auction highs and do not include buyer's premium.



## E & E Black Pepper Shiraz

1990	\$85
1991	\$90
1992	\$56
1993	\$65
1994	\$65
1995	\$65
1996	\$110 ▲
1997	\$70
1998	\$100
1999	\$75
2000	\$75 ▲
2001	\$65
2002	\$85
2003	\$54
2004	\$65
2005	\$70

## BASS PHILLIP Premium Pinot Noir

1990	\$80
1991	\$100
1992	\$120
1993	\$100
1994	\$120
1995	\$95
1996	\$115
1997	\$180
1998	\$110
1999	\$140
2000	\$110
2001	\$100
2002	\$145
2003	\$110
2004	\$120 ▲
2005	\$80
2007	\$90

## Best's Thomson Family Shiraz

1992	\$85
1993	Not Released
1994	\$70
1995	\$100
1996	\$95
1997	\$75
1998	\$100
1999	Not Released
2000	Not Released
2001	\$90
2004	\$90 ▲

## BINDI Block 5 Pinot Noir

1997	\$80
1998	\$95
1999	Not Released
2000	\$160
2001	\$95
2002	\$110
2003	\$85
2004	\$140
2005	\$120
2006	\$110 ▲
2007	\$110 ▲

## BROKENWOOD Graveyard Shiraz

1990	\$90
1991	\$100
1992	Not Released
1993	\$75
1994	\$80
1995	\$70
1996	\$95
1997	\$75
1998	\$110

1999	\$85
2000	\$95
2001	\$80 ▲
2002	\$70
2003	\$80
2004	\$75
2005	\$85
2006	\$90
2007	\$90

## CLARENDON HILLS Astralis Shiraz

1994	\$220
1995	\$210
1996	\$300
1997	\$250
1998	\$320
1999	\$310
2000	\$270
2001	\$300
2002	\$320
2003	\$210
2004	\$350
2005	\$320

## CLONAKILLA Shiraz Viognier

1990	\$65
1993	\$65
1994	\$85
1995	\$65
1996	\$100
1997	\$130 ▲
1998	\$150 ▲
1999	\$55
2000	\$65
2001	\$130
2002	\$120 ▲
2003	\$110 ▲
2004	\$120 ▲
2005	\$120
2006	\$100
2007	\$150 ▲
2008	\$120

## CULLEN



## Cabernet Merlot

1990	\$95
1991	\$100
1992	\$80
1993	\$85
1994	\$90
1995	\$95
1996	\$100
1997	\$90
1998	\$95
1999	\$95
2000	\$85
2001	\$80
2002	Not Released
2003	\$75
2004	\$70

## D'ARENBERG The Dead Arm Shiraz

1994	\$120
1995	\$80 ▲
1996	\$75
1997	\$60
1998	\$85 ▲
1999	\$65
2000	\$65 ▲
2001	\$70 ▲
2002	\$65
2003	\$65
2004	\$60
2005	\$48
2006	\$55



## DE BORTOLI Noble One (375ml)

1990	\$45
1991	\$40
1992	\$25
1993	\$30
1994	\$46
1995	\$38
1996	\$50
1997	\$35
1998	\$45
1999	\$30
2000	\$35
2001	\$24
2002	\$45
2003	\$24
2004	\$25
2006	\$30
2006	\$30

## Elderton Command Shiraz

1990	\$120 ▲
1991	Not Released
1992	\$75
1993	\$65
1994	\$95
1995	\$75
1996	\$95
1997	\$80
1998	\$90
1999	\$60
2000	\$65
2001	\$80
2002	\$90 ▲
2003	\$70 ▲
2004	\$80
2005	\$65

## GIACONDA Chardonnay

1990	\$100
1991	\$75
1992	\$85
1993	\$90
1994	\$100
1995	\$85
1996	\$130
1997	\$90
1998	\$125
1999	\$110
2000	\$110
2001	\$100
2002	\$140 ▼
2004	\$190 ▲
2005	\$140
2006	\$120



## Meshach

1990	\$110
1991	\$85
1992	\$80 ▲
1993	\$65
1994	\$90 ▲
1995	\$85
1996	\$100
1997	Not Released
1998	\$130
1999	\$85
2000	\$70
2001	\$85
2002	\$95 ▲
2003	\$75
2004	\$75

## GREENOCK CREEK Roennfeldt Rd Shiraz

1995	\$370
1996	\$320 ▲
1997	\$190
1998	\$380
1999	\$180
2000	\$220
2001	\$240
2002	\$400
2003	\$200
2003	\$350

## Roennfeldt Road Cabernet Sauvignon

1995	\$300
1996	\$200
1997	\$165
1998	\$300
1999	\$220
2000	\$210
2001	\$250 ▲
2002	\$260

## Grossett Polish Hill Riesling

1990	\$55
1991	\$45
1992	\$45
1993	\$45
1994	\$45
1995	\$50
1996	\$45 ▼
1997	\$60
1998	\$40
1999	\$45
2000	\$35
2001	\$45 ▲
2002	\$55
2003	\$45
2004	\$45
2005	\$50
2006	\$40
2007	\$40
2008	\$40
2009	\$40

## HARDYS



## Eileen Hardy Shiraz

1990	\$100
1991	\$55
1992	\$55
1993	\$60
1994	\$75
1995	\$70
1996	\$95 ▲
1997	\$50
1998	\$100 ▲
1999	\$70 ▲
2000	\$55
2001	\$75
2002	\$55
2003	\$55
2004	\$65

## HENSCHKE



## Hill of Grace

1980	\$250
1981	\$230
1982	\$240
1983	\$240
1984	\$210
1985	\$250
1986	\$350

1987	\$210
1988	\$300
1989	\$240
1990	\$460
1991	\$370
1992	\$350
1993	\$300
1994	\$340
1995	\$340 ▲
1996	\$500
1997	\$320
1998	\$520 ▲
1999	\$380 ▲
2001	\$360
2002	\$440
2004	\$500
2005	\$350

## Hill of Grace Magnum

1980	\$480
1981	Not Released
1982	\$530
1983	\$550 ▲
1984	\$420
1985	Not Released
1986	\$950
1987	\$650
1988	\$500
1989	\$650
1990	\$850
1991	\$600
1992	\$580
1994	\$750

## Cyril Henschke

1990	\$95
1991	\$85
1992	\$85
1993	\$80
1994	\$85
1995	\$70
1996	\$150 ▲
1997	\$70
1998	\$140 ▲
1999	\$75
2000	\$80
2001	\$80
2002	\$100
2003	\$65
2004	\$100
2005	\$80
2005	\$75

## Mount Edelstone

1990	\$120
1991	\$90
1992	\$90
1993	\$80
1994	\$80
1995	\$80
1996	\$100
1997	\$70
1998	\$95
1999	\$75
2000	\$65
2001	\$85
2002	\$130
2003	\$80
2004	\$85
2005	\$80
2006	\$80

## Keyneton Estate

1990	\$55
1991	\$45
1992	\$45
1993	\$45
1994	\$36
1995	\$34
1996	\$60 ▲
1997	\$40 ▲
1998	\$60
1999	\$36

2000	\$40 ▲
2001	\$30
2002	\$40
2003	\$30
2004	\$30
2005	\$40
2005	\$35



## Georgia's Paddock

1990	\$110
1991	\$60
1992	\$80
1993	\$95
1994	\$85
1995	\$75
1996	\$70
1997	\$65
1998	\$90
1999	\$70
2000	\$75
2001	\$80
2002	\$85
2003	\$80
2004	\$75
2005	\$65 ▲
2006	\$65
2006	\$60

## JIM BARRY



## Armagh Shiraz

1990	\$220
1991	\$180
1992	\$120
1993	\$110
1994	\$130
1995	\$130
1996	\$160
1997	\$150
1998	\$220
1999	\$130
2000	\$120
2001	\$130
2002	\$200
2004	\$145

## KAY BROS Block 6 Old Vine Shiraz

1990	\$95
1991	\$60 ▲
1992	\$75
1993	\$50
1994	\$60
1995	\$50
1996	\$65
1997	\$50
1998	\$80
1999	\$65
2000	\$65
2001	\$65
2002	\$85 ▲
2003	\$65
2004	\$65
2005	\$50
2006	\$65 ▲

## KATNOOK ESTATE Odyssey Cab Sauv

1991	\$90
1992	\$75
1993	Not Released
1994	\$75
1995	Not Released
1996	\$95
1997	\$65

1998	\$85
1999	\$75
2000	\$80
2001	\$70
2002	\$65
2003	\$60
2004	\$60
2005	\$60



## Chardonnay Art Series

1990	\$60
1991	\$70
1992	\$75
1993	\$68
1994	\$80
1995	\$110 ▼
1996	\$65
1997	\$100 ▲
1998	\$70
1999	\$85
2000	\$75
2001	\$90
2002	\$85
2003	\$110
2004	\$95
2005	\$75
2006	\$70

## Majella The Mallee Shiraz Cabernet

1996	\$70 ▲
1997	\$48
1998	\$95
1999	\$50
2000	\$42
2001	\$70
2002	\$70
2003	\$65
2004	\$55
2005	\$60





# what's it worth?

**WINESTATE'S AUCTION PRICE GUIDE** Prices listed are exceptional auction highs and do not include buyer's premium.

1998	\$180	▲
1999	\$120	
2000	\$160	
2001	\$120	
2002	\$140	
2003	\$140	
2004	\$140	
2005	\$160	
2006	\$150	

*Penfolds*  
AUSTRALIA'S  
MOST FAMOUS WINE

## Bin 95 Grange

1951	\$43,000	
1952	\$17,000	
1953	\$13,000	
1954	\$10,000	▼
1955	\$3,600	
1956	\$14,000	
1957	\$11,000	
1958	\$4,800	
1959	\$2,000	
1960	\$1,400	
1961	\$1,200	
1962	\$1,100	
1963	\$1,000	
1964	\$700	
1965	\$550	
1966	\$600	
1967	\$700	
1968	\$550	
1969	\$550	
1970	\$360	
1971	\$700	
1972	\$350	
1973	\$360	
1974	\$380	
1975	\$400	
1976	\$650	
1977	\$400	
1978	\$400	
1979	\$380	
1980	\$350	
1981	\$350	
1982	\$350	
1983	\$360	
1984	\$350	
1985	\$350	
1986	\$550	
1987	\$320	
1988	\$350	
1989	\$350	
1990	\$580	
1991	\$420	
1992	\$350	
1993	\$350	
1994	\$350	
1995	\$320	
1996	\$480	
1997	\$340	
1998	\$540	
1999	\$410	
2000	\$420	
2001	\$400	
2002	\$450	
2003	\$380	
2004	\$520	

## Bin 95 Grange Magnum

1979	\$1,800	▼
1980	\$900	
1981	\$1,000	
1982	\$950	
1983	\$1,000	
1984	\$880	
1985	\$900	
1986	\$2,000	
1987	\$900	
1988	\$800	
1989	\$850	

1990	\$2,000	
1991	\$1,100	
1992	\$1,000	
1993	\$1,000	
1994	\$800	
1995	\$800	
1996	\$1,000	
1997	\$800	
1998	\$1,200	
1999	\$890	▲
2000	\$1,100	
2001	\$1,100	
2002	\$1,500	
2003	\$900	
2004	\$1,100	▲

*Penfolds*  
AUSTRALIA'S  
MOST FAMOUS WINE

## Bin 707

1980	\$130	▲
1981	Not Released	
1982	\$140	▲
1983	\$130	
1984	\$95	
1985	\$120	
1986	\$160	
1987	\$140	▲
1988	\$150	▲
1989	\$140	▲
1990	\$170	
1991	\$140	
1992	\$140	▲
1993	\$130	
1994	\$150	
1995	Not Released	
1996	\$200	
1997	\$150	
1998	\$200	
1999	\$130	
2000	Not Released	
2001	\$120	
2002	\$160	
2003	Not Released	
2004	\$150	
2005	\$140	
2006	\$150	

## Bin 707 Magnum

1980	\$190	
1981	Not Released	
1982	\$210	
1983	\$260	
1984	\$190	
1985	\$230	
1986	\$340	
1987	\$190	
1988	\$180	
1989	\$175	
1990	\$360	
1991	\$240	
1992	\$165	
1993	\$200	
1994	\$350	
1995	Not Released	
1996	\$380	
1997	\$225	
1998	\$320	
1999	\$190	
2000	Not Released	
2001	\$250	
2002	\$235	
2004	\$300	
2005	\$320	

## St. Henri

1990	\$170	
1991	\$95	
1992	\$70	
1993	\$70	
1994	\$65	
1995	\$65	

1996	\$150	▲
1997	\$65	
1998	\$95	
1999	\$70	
2000	\$60	
2001	\$60	
2002	\$80	
2003	\$60	
2004	\$75	
2005	\$65	

## Magill Estate

1990	\$70	
1991	\$70	
1992	\$55	
1993	\$50	
1994	\$60	
1995	\$45	
1996	\$70	
1997	\$60	▲
1998	\$85	▲
1999	\$65	
2000	\$55	
2001	\$55	
2002	\$70	▲
2003	\$70	
2004	\$65	
2005	\$60	
2006	\$75	

## Bin 389

1990	\$100	
1991	\$80	
1992	\$50	
1993	\$55	
1994	\$65	▲
1995	\$50	
1996	\$85	
1997	\$45	
1998	\$80	
1999	\$50	
2000	\$55	▲
2001	\$50	
2002	\$60	
2003	\$50	
2004	\$48	
2005	\$50	
2006	\$45	▼

## RWT

1997	\$95	
1998	\$140	
1999	\$100	
2000	\$90	
2001	\$85	
2002	\$120	
2003	\$110	
2004	\$110	
2005	\$90	
2006	\$110	

## Block 42 Cab Sauv

1996	\$420	
2004	\$600	▲



## Coonawarra Red Blend

1990	\$65	
1991	\$55	
1992	\$40	
1993	\$35	
1994	\$40	
1995	\$35	
1996	\$55	
1997	\$45	
1998	\$75	
1999	\$45	
2000	\$45	

2001	\$45	▲
2002	\$40	▲
2004	\$45	
2005	\$45	
2006	\$45	

*Barossa  
PETER LEHMANN  
Australia*

## Stonewell Shiraz

1990	\$90	
1991	\$70	
1992	\$60	
1993	\$65	
1994	\$65	
1995	\$60	
1996	\$95	
1997	\$65	
1998	\$75	
1999	\$75	▲
2000	\$70	
2001	\$65	
2002	\$70	
2004	\$85	

## ROCKFORD



## Basket Press Shiraz

1990	\$150	
1991	\$140	
1992	\$95	
1993	\$75	
1994	\$90	
1995	\$75	
1996	\$140	
1997	\$95	▲
1998	\$190	
1999	\$95	
2000	\$80	
2001	\$85	
2002	\$140	▲
2003	\$100	
2004	\$95	
2005	\$95	▲
2006	\$95	▲
2007	\$100	

*St. Hallett*



## Old Block Shiraz

1990	\$85	
1991	\$50	
1992	\$40	▲
1993	\$40	
1994	\$45	
1995	\$45	
1996	\$70	▲
1997	\$40	
1998	\$65	
1999	\$60	▲
2000	\$40	
2001	\$40	
2002	\$80	
2003	\$50	
2004	\$50	
2005	\$50	
2006	\$70	

## SEPPELT Show Sparkling Shiraz

1984	\$65	
1985	\$90	
1986	\$75	
1987	\$70	
1990	\$70	

1991	\$65	▲
1993	\$55	
1994	\$65	

## THREE RIVERS/ Chris Ringland Wines Shiraz

1990	\$900	
1991	\$700	
1992	\$650	
1993	\$750	
1994	\$600	
1995	\$500	
1996	\$1,200	
1997	Not Released	
1998	\$900	▼
1999	\$600	▼
2000	\$450	
2001	\$850	
2002	\$850	
2003	\$500	

## TORBRECK

### Run Rig Shiraz

1995	\$250	
1996	\$350	
1997	\$240	
1998	\$350	
1999	\$200	
2000	Not Released	
2001	\$190	
2002	\$220	
2003	\$200	
2004	\$200	
2005	\$200	
2006	\$150	▼

*Wendouree*

## Shiraz

1990	\$145	
1991	\$130	
1992	\$80	
1993	\$90	▲
1994	\$160	
1995	\$90	
1996	\$160	
1997	\$90	
1998	\$160	
1999	\$100	
2000	\$90	▲
2001	\$95	
2002	\$150	
2003	\$80	
2004	\$150	
2005	\$130	
2006	\$110	▼

## WILD DUCK CREEK 'Duck Muck' Shiraz

1994	\$400	
1995	\$400	
1996	Not Released	
1997	\$490	
1998	Not Released	
1999	Not Released	
2000	\$350	
2001	\$340	
2002	\$360	
2004	\$320	
2007	\$260	



## Black Label

1990	\$100	
1991	\$110	
1992	\$70	
1993	\$80	

1994	\$95	
1995	\$80	
1996	\$75	
1997	\$65	
1998	\$110	
1999	\$75	▲
2000	\$70	
2001	\$70	
2002	\$120	
2003	\$60	
2004	\$70	
2004	\$70	



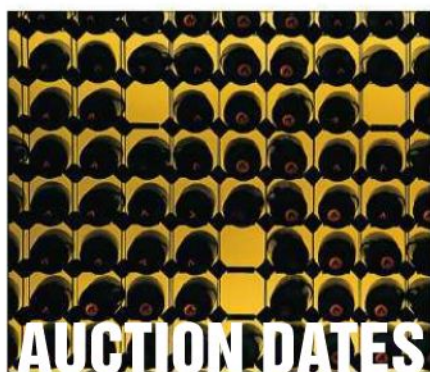
## John Riddoch Cab Sauv

1990	\$70	
1991	\$75	
1992	\$60	
1993	\$55	
1994	\$70	
1995	Not Released	
1996	\$75	▲
1997	\$50	
1998	\$80	
1999	\$52	
2003	\$50	
2004	\$55	
2005	\$75	
2006	\$60	

## Michael Shiraz

1955	\$1,600	
1990	\$100	
1991	\$65	
1992	Not Released	
1993	\$65	▲
1994	\$65	
1995	Not Released	
1996	\$70	▲
1997	\$55	
1998	\$65	
1999	\$45	
2003	\$50	
2004	\$60	
2005	\$65	





## ODDBINS WINE AUCTIONS

**August 3 - Fine & Rare Auction**

(entries close July 9)

**October 12**

(entries close September 17)

## LANGTON'S WINE AUCTIONS & EXCHANGE

**August 24 - September 7**

(Melbourne)

**September 7-21 (Sydney)**

**September 21-October 5**

(Melbourne)

**September 28 - October 12**

(Classification Auction)

**October 5 - 19 (Sydney)**

**October 19 - November 3**

(Melbourne)

## STERLING WINE AUCTIONS & EXCHANGE

**August 27 - September 8**

(consignment deadline August 23)

**October 1-13**

(consignment deadline September 27)

## GRAYSONLINE

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*(All dates are subject to change, without notice)*



## ODDBINS WINE AUCTIONS

(MAY REPORT)

Despite global meltdowns, increasing interest rates and a glut of cheap wine in the domestic market, demand for high-quality Australian and European wines through the Australian wine auction market remains strong. Stand-out performers at Oddbins' May sale included the Henschke and Penfolds premiums, Petaluma Coonawarra Red Blend and Rockford Basket Press along with their specialty Home Block Cabernet - as well as Wendouree shiraz and the shiraz blends. Of the imported offerings, well-priced Bordeaux, Chateaufort du Pape, Loire Valley whites (especially the off-dry and sweeter styles) and New Zealand pinot noirs and sauvignon blancs also cleared exceptional well.

Penfolds Grange again dominated Oddbins' Top 10 list of Australian auction performers, based on hammer price. Topping the table was a magnum of 1982 Penfolds Bin 95 Grange which fetched \$700. Henschke Hill of Grace made the mix with two strong vintages ('91 at \$340 and '86 at \$320), as did the superb single-vineyard wine, 1996 Penfolds Block 42 Kalimna Cabernet Sauvignon, which fetched \$370. Overall clearances of Grange and Hill of Grace were strong, with hammer

prices steady and well within the published guides. While buyers still prefer both premiums to be presented in near perfect condition, along with the original packaging intact, the May sale also recorded the highest clearance rate for imperfect Grange since August 2008, when the rate was just under 80 per cent.

Vintage champagne added some 'fizz' to the May sale, dominating the Top 10 list of imported performers, based on hammer price. At the top was a rare 1971 Salon Le Mesnil Brut Cuvee Vintage Champagne with a hammer price of \$620, followed by a magnum of 1983 Moet et Chandon Dom Perignon at \$592 and a '90 Dom at \$550. This Top 10 also included a bottle of 1997 Chateau Lafite Rothschild 1er Cru Pauillac, which fetched \$390, a 2001 Conterno Fantino Barolo Sori Ginestra (\$198), the legendary 2003 Tenuta San Guido Sassicaia (\$188) and a 1915 Sandeman Madeira (\$530).

Oddbins' New Zealand section has grown enough in size across recent auctions to warrant its own Top 10 performers list, based on hammer price. Felton Road took out the top three spots with its 2008 and '07 Central Otago Pinot Noir and the 2008 Block 1 Central Otago Riesling. Others in the list included Craggy Range, Neudorf and Catalina Sounds.

The interest shown in southern Rhone Valley blends at Oddbins' May sale has prompted auctioneer/valuer Graham Wright to share his thoughts on the 2007 vintage, which has hit retail stores. "It is, in my humble estimation, one of the most exciting vintages I have tasted for quite some time," says Graham. "Even the base Cote du Rhone have a charm and excitement not often seen in this category - and you know it's a special vintage when they taste so good, even when they are young. Moving up the chain, the premiums are purely majestic."

For further information visit [www.oddbins.com.au](http://www.oddbins.com.au).

## LANGTONS FINE WINE AUCTIONS

(PENFOLDS MARKET REPORT

- ANDREW CAILLARD MW)

Penfolds is a stalwart of the Australian secondary wine market and, although Grange leads the way, Penfolds wines in their entirety account for a major percentage of auction value - somewhere



between 15 and 20 per cent, depending on the frequency and volume of stock sold in a single year. Grange is regarded as the quintessential investment wine, however its performance has been modest over the past six months. Although there is more certainty in this market compared to many other asset classes, the price evolution of Grange is erratic.

The auction market for Grange falls into two categories - rare and contemporary vintages. Rare Grange comprises, 1951, '52 (the first commercial release), '53, '54, '56, '57, '58 and '59. The so-called "hidden Granges" ('57, '58 and '59) are considered extremely rare. Certainly the '57 and '58 are difficult to find, however the '59 was commercialised. For many years it was a fairly regular feature at auction, but stock has now dwindled significantly. The success of the 1955 on the Australian wine show circuit established a 'cult' reputation for Grange during the late '50s and early '60s and this wine is still standing up extremely well.

Although the '53 is regarded as the greatest Grange of the 1950s, I believe the '55 is more deserving. Tasted only recently, it still has the buoyancy and ethereal quality of its youth. With the exception of the '59, its value is significantly less than other Granges of the '50s. Although prices have moved up markedly over the past few years, it hasn't attracted the escalating extremes of other rarities, as there is a feeling that more than a few bottles exist. Prices have hovered around \$3500 (including buyer's premium). This probably represents the most affordable of Grange collectibles and has a good chance of enjoying strong future price evolution.

Granges from the 1960s are beginning to dwindle and prices are erratic. The '60 and '62 haven't moved in any meaningful way for two years, yet the '61 has doubled in value. Both '68 and '69 are considered as past their prime, the 'investment opportunity' only related to those few buyers looking at putting sets together or for anniversaries. It will be another eight or nine years before prices spike back up. Granges from the 1970s are also getting scarce. The famous '71 is still drinking well, although prices have remained stagnant for some time, while the '76 has enjoyed modest price evolution over the past two years. The 1970 has spiked up this year

with gains of around 33 per cent, while 1980 moved up by around 6 per cent and 1990 has remained fairly static.

Momentum in the Grange market is confined to the 1980s, 1990s and 2000s. The '81 has probably been the best performer over the past six months, with a 20 per cent increase in market value. The '83 has enjoyed the same evolution over 18 months, while the '86, the finest vintage of the decade, is struggling to move across the \$500 hammer price threshold. The '87 has moved up by around 10 per cent, while the '90 has increased by around 8-10 per cent. The '91 is swinging a touch, but prices are now hovering around \$500 - and its potential price evolution is entirely related to the future demand of the lionised 1990. The '92 has increased by 5 per cent over the past six months but '93, '94 and '95 have remained static. Although there is a significant long-term upward trend, the '96 hasn't moved much in recent months, while '99 is on the ascendancy. The 2000 Grange has enjoyed an anniversary year, but prices have been sluggish. While the '01 has increased by around 5-10 per cent and '02 and '04 are also sluggish.

Penfolds St Henri has enjoyed renewed interest among collectors over the past year. A rare 1957 made \$8159 in September 2009 - a record price which dragged values up by around 15 per cent across most vintages. Although prices are significantly less than Grange, they have remained relatively buoyant.

Bin 707 prices have escalated over a two-year period. Averaging around \$160 (hammer price) in June 2008, a '76 recently achieved a hammer price of \$252. While 1986 remains static, 1990 has enjoyed a similar evolution and the '02 and '04 have enjoyed strong collector interest in recent months.

Bin 389 Cabernet Shiraz is an auction favourite, with values generally around the \$40-60 mark, and offer excellent value for money. While its cellaring track record is excellent, it's doubtful whether this wine has huge investment potential. That said, the 1986 Bin 389 has doubled in value in two years. The gorgeous 1996 hasn't really moved at all. It offers great value and cellaring potential and is definitely one of my picks. Penfolds RWT has enjoyed around 8-10 per cent price evolution over the past year, with 2002 the best performer. ♦

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The special bins are hugely admired by collectors. The 2004 Bin 60A has increased in value by around 40 per cent over two years, while the more famous '62 still hovers around \$3300. This wine is always cited as one of Australia's greatest wines of all time, and price rises are very likely over the 10 ten years as stocks further deplete. The '96 and '04 Block 42 Cabernet Sauvignon are also enjoying solid auction results, with around 10-20 per cent value increase over the past two years.

Bin 128 Coonawarra Shiraz and Bin 28 Kalimna Shiraz have enjoyed an enduring presence on the auction market. They are not really investment wines, although they hold their value and develop beautifully with age. For a more comprehensive Penfolds report, visit [www.langtons.com.au](http://www.langtons.com.au).

### STERLING WINE AUCTIONS & EXCHANGE (JUNE REPORT)

The current wine industry crisis has combined with persistently high Australian dollar exchange rates and two retail giants intent on Main Street bare-knuckle contests, creating the perfect storm. Retail prices are as low as ever and the addicted wine collector is busy creating room to house all the purchases which are just too good and too cheap to miss out on. Auction catalogues are huge and stacked

with gems which can be quite young and rarely seen on the chopping block. Prices are strong, demand is hard but the shift to quality is driven by punters looking to drink better and less.

There are some serious bargains to be had at auction for the studious and curious, and Sterling managing director Lynton Barber shares his tips on where to go hunting. "There's lots of queer foreign stuff appearing in catalogues that have huge Parker points, monster retail tags and too sexy for their own good," he says. "Do the Google and snap up bargains from Spain, Greece and Portugal. Same theme but more mainstream are the big-ticket, lesser lights from France and Italy. Great bargains can also be sourced from Rhone, Burgundy and Bordeaux; again, do the research and look at the real value. That \$100 bottle of 3rd Growth Bordeaux from a strong back vintage might be retailing as a current vintage for \$300."

The other area favoured by Lynton for fossicking at auction is among some of Australia's prominent wine names from the past. "Simple formula - look at the big Australian wine names from the past that are eating corporate humble pie, having been taken over by a conglomerate," says Lynton. "It's easy to forget that Redmans Cabernet Sauvignon, now sitting at retail in the mid-teens, was the toast of the industry

30 years ago, with prices rivalling Grange and well above Henschke Hill of Grace. Stonyfell Metala is another case in point - and there are others. Look at the bottles in good condition, with a particular focus on the strong vintages like 1976, '82, '86 and '90. The secret is to look for wine brands from big producers no longer in production - Lindemans, Hardy, Seppelt and to a lesser degree, Penfolds-produced wine brands that are no more. Some were special limited releases, some just stopped."

Auction prices for Penfolds Grange remain very strong, bordering on record levels for many back vintages. "Looks like the poor value of the current release (2005) is a driver for many serious collectors who are seeing back vintages as a bargain," says Lynton. "So-called poor vintages like the '93, '95 and '97 are selling at auction between \$300 and \$350 - close to half the price of the full 2005 release recommended retail - while super vintages like the '96, '98 and 2004 are fetching between \$400 and 500. They're much better wines than the 2005 - ready to drink and still change in the pocket. The 1990 Grange - voted the best wine in the world - sells at auction for around \$550, about the same as the current release. As for the peerless 1976, \$500-600 will buy you a bottle of this Robert Parker 100-point miracle wine."



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On a separate matter, Lynton poses the question, what should be done with old whites? "The sad facts of life are that super-tweaked chardonnays can oxidise prematurely and be very disappointing," says Lynton. "Colour is the key. Not all 15-to-20-year-old chardonnays are past it. Some are stunning and wonderful – although, sadly, time and tide is hard on whites under corks. Expect colour development. Less is better but the trick is to look for brown – which is not easy when looking through coloured glass. Sterling works hard at identifying all whites which are tinged with brown. If it's hard to pick, we will catalogue it as 'dark colour'. This is not a death sentence – but a serious warning that the odds are against this bottle drinking fresh and clean. Occasionally we will catalogue a white as 'doubtful condition'. This is high-risk stuff, likely clearly brown through the glass."

For more information visit [www.sterlingwine.com.au](http://www.sterlingwine.com.au).

#### GRAYSONLINE

(MAY/JUNE REPORT)

GraysOnline achieved phenomenal growth in private cellar sales across the first half of 2010, with a solid increase of nearly 50 per cent month on month. Featured twice a month, these private cellar sales are filled with icons, rare vintages and

bargains generating considerable interest and customer engagement.

May and June star performers shone in the French-focused Bastille Day auction, where all wines were transported in refrigerated containers from their provenance. This saw the clearance of 34 bottles from Chateau d'Yquem Sauternes from 1989, '90, '99 and '03 vintages and 2001 Chateau Mouton-Rothschild 1er Cru Pauillac, reaching a high of \$699. A respectable hammer price of \$354 for a 1996 Chateau Palmer 3me Cru Margaux met expectations, but the highlight was an impressive 15-litre bottle of Veuve Clicquot NV closing at \$1270. GraysOnline is excited about the increased private sale activity and great assortment of product and price, and expect to see an upward trend continue in supply of good-provenance product.

For Australia's iconic wines, GraysOnline crafted bigger-volume sales packed with plenty of old favourites. Penfolds Grange in 750ml bottles proved a consistent seller as an investment drop, mixed in with an exciting array of vintages, magnums and cases averaging \$1043 per lot. A 1999 Henschke Cyril was snapped up by one enthusiastic bidder for a record \$148. Quality is paramount, and GraysOnline keeps all wines in a temperature-controlled facility onsite to maintain pristine condition.

The demand for Australia's old favourites has never been hotter. Wynns Michael and John Riddoch, plus Penfolds St Henri, Bin 707, Bin 389 and Magill were all keenly sought, alongside collectables like Brokenwood Graveyard and Lake's Folly cabernets – with some selling at record prices. Magnums have also been selling well for both white and particularly red, with a 1998 Leeuwin Art Series Chardonnay achieving \$309 and a '98 Penfolds Bin 707 going to a lucky bidder for \$539. Many wines are not just selling for investment. Various well-cellared wines, perfect for immediate consumption, are also running out and exceeding expectations – like a dozen 2002 St Hallett Faith Shiraz selling at \$643.

At a secondary sale of ex-heritage investment wines – including The Poem, Glaetzer and Balnaves – purchasers were treated to bargains, with all lots realising reasonable prices. In the latest private wine collection auction, some thrilling hammer prices were recorded, including \$752 for a six-litre bottle of 1983 Redman Cabernet Sauvignon, \$470 for a 12-bottle case of 2006 Moss Wood Chardonnay and \$243 for a single 750ml bottle of 1998 Barons de Rothschild 'Legende R' Pauillac, Bordeaux.

For more information, visit [www.graysonline.com](http://www.graysonline.com) or email [wine@grays.com.au](mailto:wine@grays.com.au).

*\*All prices listed include buyer's premium.*

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# WORLD'S GREATEST SHIRAZ CHALLENGE V

This was a superb, if demanding, tasting for our six judging panels who waded through flight after flight of challenging wines. With shiraz (or syrah) flavour, intensity is usually not a problem, so balance of acid and tannins, along with fruit vibrancy, become the key factors. Here we present their results across various price categories. There is a lot to like here, regardless of your price capabilities.

## SHIRAZ/SYRAH & BLENDS UNDER \$10

10 TASTED  
6 AWARDED

"Some great value wines," agreed the judges, although the fruit is somewhat simple, as expected at this price. The judges were very pleased to see an absence of aggressive 'pressings' fruit. "Some very nice easy drinkers here," said one judge. Well done.



### **Aldi Stores Cobblers Lane SEA Shiraz 2008 ★★**

Vibrant colour and interesting nuances of lavender and white pepper mingle with fruit on the nose and good weight of confectionery-like fruit on a soft palate. \$9.99

### **Quarisa 30 Mile SEA Shiraz 2008 ★★1/2**

Nice fruit intensity on the nose, with minty hints. Ripe berry and plums on the palate with plenty of assertive tannins. 1-2 \$8.99

### **Quarisa Shot in the Dark Shiraz Petite Sirah 2008 ★★1/2**

Big wine with intense, jammy varietal fruit, grippy tannins and hints of eucalyptus on the long finish. 1-2 \$9.99



### **Aldi Stores St Amber SEA Shiraz 2008 ★★**

Nice dry red style with blackberry and stewed cherries on both nose and palate. \$6.99

### **Yellow Tail by Casella Wines Shiraz 2009 ★★**

Vibrant, jammy fruit aromas and reasonably oaky palate with sweet berry flavours. \$9.99



### **De Bortoli Sacred Hill Shiraz Cabernet 2008 ★★**

Nose of currants and mulberries; hint of oak. Flavours of plums and mushrooms. Great value. \$7.50

## SHIRAZ/SYRAH & BLENDS

\$10 - \$15

50 TASTED  
28 AWARDED

"Overall there is a lot to choose from at this price," said one judge. "And during a promotion some of these wines can end up under \$10," said our wine retailer judge. In general a few extra dollars do help!



### **Quarisa Johnny Q South Australia Shiraz 2008 ★★**

Deep-red wine with lovely sweet oak mingling seamlessly with sharp dark berry fruit characters. Good palate weight with plenty of flavour length. 3-5 \$11.99





**Sylvan Springs Hard Yards McLaren Vale Shiraz 2008 ★★★★★**  
Big, bold shiraz with hints of aniseed and licorice on the nose and developing complexity. Intense, youthful licorice fruit flavours with a long, lingering finish. \$14.99

**McPherson Curious SEA Shiraz 2009 ★★★★★1/2**  
Intense Ribena nose with layers of toasty oak. On the palate the oak integrates seamlessly with berry fruits. \$10.99

**The Wine Society Regional Premium Selection McLaren Vale Shiraz 2008 ★★★★★1/2**  
Solid, black, 'porty'-like wine with hints of violets on the nose and licorice nuances on the firm, tannic palate. 3-5 \$12.99



**Moppity Vineyards Lock & Key Single Vineyard Hilltops Shiraz 2009 ★★★★★1/2**  
Lovely bright blackberry bouquet and excellent weight and length of strawberry-like fruit flavours. \$14.99

**Yalumba Organic South Australia Shiraz 2009 ★★★★★1/2**  
Big, rich wine with aromas of licorice allsorts and ripe plums, and intense sweet berry palate with strong tannins. \$14.99

**Yellow Tail by Casella Wines Special Selection Reserve Shiraz 2008 ★★★★★1/2**  
Confectionery fruit bouquet with hints of tomato leaf and spicy characters, which are echoed on the smooth palate. \$14.99

**Quarisa Johnny Q SEA Shiraz Viognier 2008 ★★★★★1/2**  
Smells of currants and caramels. Nice fruit and sweet oak flavours with good tannin structure and grippy end. 2-3 \$11.99

**Rosedale Wines Chook Shed Barossa Shiraz 2008 ★★★★★1/2**  
Hints of chocolate on the ripe, stewed fruit nose. Oak tending to dominate the palate, with sweet fruit underneath. \$12

**Yalumba The Y Series South Australia Shiraz Viognier 2008 ★★★★★1/2**  
Earthy nose opens up to strawberry-like aromas. More strawberries evident on the firm, tannic palate. \$12.95

**Cool Woods South Australia Shiraz 2008 ★★★★★1/2**  
Hints of cedar and vanilla on the nose and rich, ripe, sweet fruit flavours with balancing tannins and a lingering finish. \$13.99

**Red Knot by Shingleback McLaren Vale Shiraz 2008 ★★★★★1/2**  
Chocolate, aniseed and spices on the nose. Good intensity of mentholly blackcurrant flavours and good tannin structure. \$14.95

**Yalumba Galway Vintage Traditional Shiraz 2008 ★★★★★1/2**  
Spicy plum nose with savoury elements. Dark berry fruits fill the soft palate with flavour; some tarry notes. Very enjoyable. \$14.95

**McPherson Shiraz 2009 ★★★★★**  
Cassis fruit aromas tinged with spices, and attractive plum and blueberry flavours. \$12.99



**Huma Yarra Valley Shiraz 2008 ★★★★★**  
Rhubarb-like notes on the nose, and soft, flavoursome, blackberry fruit palate with spicy elements. \$10

**Yalumba The Y Series South Australia Shiraz 2008 ★★★★★**  
Simple, ripe berry nose with caramel nuances. Youthful, spicy, stewed plum fruit palate. \$12.95

**DiGiorgio Family Sterita Limestone Coast Shiraz 2006 ★★★★★**  
Some leathery development to the oaky nose. Oak dominates palate but has the fruit to carry it. \$14.99



**Cartel Padthaway Shiraz 2008 ★★★★★**  
Nice poise, length and weight. Has malty oak, red cherry and licorice notes. \$13

**Taylors Promised Land South Australia Shiraz Cabernet 2008 ★★★★★**  
Rich, fruit-driven wine nicely supported by a backbone of toasty/mocha oak. \$13

**Taylors Promised Land South Australia Shiraz 2008 ★★★★★**  
Smells of dark chocolate and pencil shavings! Palate rich with sweet, dark fruit. \$13

**Beelgara Rascals Prayer Hilltops Region Shiraz 2008 ★★★★★**  
Big, solid, black, cooler-climate wine with nice levels of herbs, spices and pepper. \$14.95

## DAY 1 - JUDGES



**Simon Rowe**  
Buying and promotions manager for Sip 'n Save Cellars. Diploma of Wine Marketing. Twelve years in the retail liquor industry, including managing Parade Cellars in SA.



**Michael Scarpantoni**  
General manager and winemaker for Scarpantoni Estate Wines for the past 26 years. Wine show judge at the Australian amateur wine show.



**Jonathan Creek**  
Senior winemaker of operations at Zilzie Winery. Formerly winemaker at Gallo Winery (US) and Coldstream Hills, Nepenthe & Brokenwood wineries. Associate judge at the Inland Wine Show in Swan Hill.





**Earthworks Barossa Valley Shiraz 2008 ★★★**  
Strawberry conserve nose with a dash of pepper, and nice concentration of varietal flavours. \$14.99

**Rymill The Yearling Coonawarra Shiraz 2009 ★★★**  
Simple, solid, commercial style with plenty of oak and attractive varietal fruit underneath. \$13

**The Growers Purple Ridge Western Australia Shiraz 2009 ★★★**  
Minty edge to the dark berry nose, and smooth, balanced, berry jam palate. \$14.95

**Moppity Vineyards Lock & Key Single Vineyard Hilltops Shiraz 2008 ★★★**  
Nice earthy/leathery characters developing on the nose. Straightforward sweet fruit palate. \$14.99

**Quarisa Treasures Langhorne Creek Shiraz 2006 ★★★**  
Spicy, black fruit bouquet and ripe fruit flavours layered with dark chocolaty characters. \$14.99

**Buller Beverford Victoria Shiraz 2007 ★★★**  
Delightful perfumed/lavender bouquet, and a tannic/dark berry fruit palate. \$13

**Warrenmang Bazzani Pyrenees Shiraz Cabernet 2007 ★★★**  
Big, full-bodied wine with plenty of oak and good intensity of ripe blackcurrant fruit. \$13

**SHIRAZ/SYRAH BLENDS**  
**\$15 - \$20**  
22 TASTED  
13 AWARDED

The panel commented that some of the older wines were falling away. "You have to pick and choose more with the older vintages," said one judge. "Not a lot of difference between this price bracket and the previous one," noted another judge.



**Barking Owl Western Australia Shiraz Viognier 2008 ★★★★★**  
Full-bodied wine with a spicy/peppery bouquet and intense varietal fruit palate with balancing tannins and long, lingering aftertaste. \$17.95



**Rosedale Wines Cat Amongst the Pigeons Fat Cat Barossa Valley Shiraz Cabernet 2008 ★★1/2**  
"Young and bold." Lots of ripe blackcurrant/plum fruit and chocolaty oak with aniseed-like complexity. Good tannins. \$17



**Bimbaden Ridge Shiraz Cabernet Merlot 2008 ★★1/2**  
Delicate fragrances of violets and spices. Palate a nice mix of spices that complement the blackcurrant fruit. \$15



**Wyndham Estate Bin 515 Shiraz Viognier 2006 ★★1/2**  
Blackcurrant nose with a thread of lime. Soft, supple, simple fruit palate. Starting to develop savoury notes. \$15.99



**Brothers in Arms No 6 Langhorne Creek Shiraz Cabernet 2005 ★★1/2**  
Rich, aged and porty. Nice mushroom-like lift to the nose, and a balanced, grippy, dark berry palate. \$19

**Taylors Eighty Acres Clare Valley Shiraz Viognier 2008 ★★1/2**  
Mocha nose with a touch of violets, and a youthful tarry/licorice/coffee palate. Just needs a little more time. \$15

**Jip Jip Rocks Padthaway Shiraz Cabernet 2009 ★★★**  
Slightly herbal red fruit nose. Oak-derived vanilla and chocolate notes on the fruity palate. \$16.95

**Water Wheel Memsie Homestead Bendigo Shiraz Malbec Cabernet Sauvignon 2008 ★★★**  
Interesting intensity of Bonox and aniseed aromas. Bold fruit palate has savoury tannins. \$15

**Longview Red Bucket Adelaide Hills Shiraz Cabernet 2008 ★★★**  
Smells of sour cherries and dark chocolate. Powerful licorice/blackberry flavours. \$15.50

**Wyndham Estate Bin 525 Shiraz Grenache 2008 ★★★**  
Clean eucalyptus/blackcurrant nose with flavours of rhubarb and cherries. Warming finish. \$15.99

**Rosedale Wines Cat Amongst the Pigeons Alley Cat Barossa Valley Shiraz Grenache 2008 ★★★**  
Soft, well-balanced wine. Minty nose and rich, intense fruit palate with drying tannins. \$17

**Haan Barossa Valley Shiraz Cabernet Sauvignon 2008 ★★**  
Ripe, tannic wine with nuances of cloves on the nose and intense, raisined flavours. \$19.95

**Neil Hahn Yanyarrie Barossa Valley Shiraz Cabernet 2007 ★★★**  
Fat, porty style with earthy/mushroomy characters and velvety tannins. \$17.95



## SHIRAZ/SYRAH 2009

\$15 - \$20

16 TASTED  
12 AWARDED

More consistency showing up in this group, with nice fruit from a good vintage.



### Eden Road Meeting Place Canberra Shiraz 2009 ★★★★★

Rich Ribena bouquet and ripe plum and blackberry flavours mingling with chocolate, oak-derived characters. Good fruit weight and length. 3-5 \$15

### Hungerford Hill Fishcage Southern New South Wales Shiraz 2009 ★★★★★

Full-bodied wine with abundant rich berry fruit flavours perfectly balanced by the oak and tannins. \$17.99



### Beach Head Shiraz 2009 ★★1/2

Combination of rhubarb and wild berry aromas with lots of berry and plum flavours. Youthful, with lots of character. \$16

### Jarrah Ridge Winery Milly Milly Shiraz 2009 ★★1/2

Licorice and tar on the nose; plums and dark cherries on the palate, with good balance of fleshy tannins. 3-5 \$18

### Heathcote Winery Cravens Place Shiraz 2009 ★★1/2

Ripe, almost porty, style; nice licorice characters. Good tannin structure with a hint of leathery complexity. 3-5 \$18.50

### Trinity Hill Hawkes Bay Syrah 2009 ★★1/2

Blackcurrant bouquet with a hint of rose petals. Good berry fruit and spicy flavour combination. Has complexity. \$19

### Fermoy Estate Geographe Vineyards Shiraz 2009 ★★

Big, honest wine. Smells of Black Forest cake and tastes of ripe berries and vanilla. \$16

### Jip Jip Rocks Padthaway Shiraz 2009 ★★

Dry, assertive style with lots of plum fruit and black peppercorn notes. \$16.95

### The Black Chook McLaren Vale Langhorne Creek Shiraz 2009 ★★

Licorice and red berries on the nose. Some pleasant berry fruit flavours with smoky overtones. \$17

### Argyle Wines Heathcote Shiraz 2009 ★★

Smoky/spicy elements on the nose, followed by a tight, inky palate with just a hint of mint. \$18

### Chateau Tanunda Barossa Tower Shiraz 2009 ★★

Sweet and simple with some nice spicy varietal fruit flavours supported by ripe tannins. \$18

### Rolling Central Ranges Shiraz 2009 ★★

Flavoursome fruit driven wine with a lovely chocolaty finish. "Offers real value for money." \$18

## SHIRAZ/SYRAH 2008

\$15 - \$20

55 TASTED  
41 AWARDED

Overall a very strong class, with more intensity of flavour creeping in. "The tannin structure is adding to the juiciness of these wines," said one judge. "Most are justifiably in this price bracket."



### Buller Black Dog Creek King Valley Shiraz 2008 ★★★★★

Spicy blackcurrant nose with some pencil shavings-like oak. Good length of complex, balanced, fruit/oak flavours with a warming alcohol finish. \$15



### Kilikanoon Killerman's Run South Australia Shiraz 2008 ★★★★★

Powerful, ripe fruit; traces of licorice and tar showing through and supported by ripe tannins. Spices and eucalyptus lift off the nose. Good palate length. 3-5 \$18

### Angove Family Winemakers Vineyard Select McLaren Vale Shiraz 2008 ★★★★★

Nose starting to show lovely tarry tertiary development. Bold berry flavours balanced by good backbone of tannins with quite a hot finish. \$19.70

## DAY 2 - JUDGES



**Geoff Cowey**  
Oenologist with the Australian Wine Research Institute (AWRI). He has wide vintage experience including Barossa, Sunraysia, Great Western, Coonawarra, Tasmania, plus Burgundy, Priorat, Penedes and Martinborough. Associate judge at Adelaide Hills and New England wine shows.



**Alex McKenzie**  
Winemaker for Annie's Lane part of the Fosters Estate Group. Has vintaged in Piedmont and Chianti (Italy) and Hermitage (France). Has judged at the Victorian wine show and as an associate at the Clare Valley wine show.



**Nick Haselgrove**  
Winemaker for Blackbilly Wines and Tinlins wines in McLaren Vale. Former chief winemaker at Haselgrove Wines. A 'flying winemaker' from 1993-95. Judge at Hobart for 3 years and associate judge at Adelaide in 1996-97.





**K1 by Geoff Hardy Silver Label Adelaide Hills Shiraz 2008 ★★★★★**

Youthful, purple wine with fruit-driven nose and lovely cherry and blackcurrant flavours with some well-handled oak. Years ahead of it. 5+ \$18

**Kirrihill Tullymore Vineyard Clare Valley Shiraz 2008 ★★★★★**

Extremely intense, youthful wine smelling of fresh licorice and blackberry jam. Licorice-like flavours blend with berry fruits. Give it time. 5+ \$18.99



**Parker Brothers Barossa Valley Shiraz 2008 ★★★★★**

Developing, leathery aromas and an intense varietal fruit palate. Still a youth, with some lovely juicy tannins and quite a hot alcoholic finish. 3-5 \$18.99

**Gemtree Vineyards Uncut McLaren Vale Shiraz 2008 ★★★★★**

Beautiful berry jam nose with a perfumed violet lift. Spicy/minty/licorice flavours. Good oak use. Needs more cellaring time to settle. 3-5 \$19



**Chain of Ponds Grave's Gate Adelaide Hills Shiraz 2008 ★★★★★**

Smells of licorice and blueberries with a lovely minty lift. Intensely flavoured palate has great structure and good varietal fruit with chocolaty notes. 3-5 \$18

**Barossa Valley Estate E Minor Barossa Valley Shiraz 2008 ★★★★★**

Rich aromas reminiscent of Black Forest cake, followed by a well-structured palate rich with varietal fruit and finishing long and smooth. \$15



**Thorn-Clarke Shotfire Barossa Shiraz 2008 ★★★★★**

Nice toasty oak aromas with Cherry Ripe-like characters. Big, flavoursome sweet berry fruit palate. Nice viscosity. Quite drying on the finish. 3-5 \$19.99

**Patritti Old Gate McLaren Vale Shire Shiraz 2008 ★★★★★1/2**

Rich, intense, fruity wine with some youthful licorice and tarry characters. Plenty of years left in it yet. 3-5 \$16

**Shaw Vineyard Estate Winemakers Selection Canberra District Shiraz 2008 ★★★★★1/2**

Big, rich, crimson-hued wine loaded with lovely varietal fruit and supported by chocolaty/vanillin-like oak. \$15



**Wyndham Estate Bin 555 Shiraz 2008 ★★★★★1/2**

Plenty of ripe varietal fruit; intense and flavoursome and balanced by plenty of sweet oak. Big and bold. \$15.99

**Wise Sea Urchin Margaret River Frankland River Shiraz 2008 ★★★★★1/2**

Squid ink colour, with a ripe and spicy blackcurrant nose. Smoky oak and bitter chocolate combine with fruit flavours. \$18

**Sileni Cellar Collection Hawke's Bay Syrah 2008 ★★★★★1/2**

Cooler-climate shiraz with more spicy/herbaceous characters, as you'd expect. Good peppery fruit lift. \$17.95

## DAY 3 - JUDGES



**Stuart Bourne**  
Winery manager and winemaker for Barossa Valley Estate. Has 13 years' winemaking experience. Associate judge at the Barossa wine shows. Vintages in WA, Victoria and SA.



**Michael Fragos**  
Chief winemaker at Chapel Hill winery. Formerly chief winemaker at Tatchilla winery. Dual Bushing King for McLaren Vale's best wine of show. Winestate winemaker of the Year 2003.



**Peter Simic**  
Editor/publisher *Winestate* Magazine. More than 30 years' experience in the wine industry. Formerly founding publisher of a US wine magazine, manager of the SA Wine Information Bureau, and wine educator with Regency College of TAFE in SA. Peter is also a regular wine commentator on national radio and television programs.



**Pepper Tree  
Wrattonbully Shiraz  
2008 ★★★1/2**

Hints of lavender and sour cherries on the nose, and some slightly greener herbal fruit flavours. \$18

**Taylor's Clare Valley  
Shiraz 2008 ★★★1/2**  
Oak nose and ripe, berry-flavoured palate with smoky oak and chocolate complexity. Some excellent tannins. \$18



**St Hallett Faith  
Barossa Shiraz  
2008 ★★★1/2**

Assertive wine with loads of ripe berry fruit, balancing chocolate oak and attractive leathery development. \$19

**Leasingham Jam  
Shed Clare Valley  
Shiraz 2008 ★★★1/2**

Deep-purple wine with Black Forest cake aromas and intense stewed rhubarb and ripe blackberry flavours. \$19

**The Wine Society  
Very Old Vines  
Barossa Shiraz  
2008 ★★★1/2**  
Big, powerful shiraz with intense varietal fruit characters - a touch sweet and ripe and with lovely soft mouthfeel. \$18.99

**Sevenhill Inigo  
Clare Valley Shiraz  
2008 ★★★1/2**  
Monster that needs more time. Delightful blackberry and aniseed characters with plenty of acid and tannins. \$19

**Prince Hill Wines  
Acrobat Shiraz  
2008 ★★★**  
Simple, well-balanced, minty style of shiraz with some attractive sour cherry notes. \$15

**Four Sisters Shiraz  
2008 ★★★**  
Red berry, vanilla and menthol aromas lift out of the glass. Round and flavoursome palate. \$15.65

**Griffin No 2  
Adelaide Hills Shiraz  
2008 ★★★**  
Herbal, minty and chocolate wine with mushroom-like development and an oaky end. \$16

**Monichino Shiraz  
2008 ★★★**

Fresh licorice and spice on the nose, and chocolatey/tarry palate with hints of strawberries. \$16

**Rosedale Wines Cat  
Amongst the Pigeons  
Barossa Valley Shiraz  
2008 ★★★**  
Straightforward, rich, young wine that's a mix of licorice allsorts and berry jam characters. \$17

**Neil Hahn Yanyarrie  
Barossa Valley  
Shiraz 2008 ★★★**  
Vanillin and mint aromas, followed by slightly tart varietal flavours showing a spicy lift. \$17.95

**Heartland  
Langhorne Creek  
Limestone Coast  
Shiraz 2008 ★★★**  
Ripe, jammy fruit nose and assertive grippy tannic palate with stewed fruit flavours. \$17.99

**James Oatley  
Tic Tok Frankland  
River Mudgee  
McLaren Vale Shiraz  
2008 ★★★**  
Big wine with spicy, floral bouquet and bold fruit palate; traces of fresh licorice. \$17.99

**McPherson Basilisk  
Central Victoria  
Shiraz 2008 ★★★**  
Sour cherry aromas mingle with spices. Simple varietal fruit palate with moderate tannins. \$17.99

**Bleasdale  
Bremervue  
Langhorne Creek  
Shiraz 2008 ★★★**

Earthy, Ribena nose and well-structured, youthful, licorice/tar palate. Needs time. 3-5 \$18

**d'Arenberg  
The Footbolt  
McLaren Vale  
Shiraz 2008 ★★★**  
Bold, ripe blackberry and mulberry type of fruit flavours. Tannins are chalky but not excessively. \$18

**DogRidge The  
Pup McLaren Vale  
Langhorne Creek  
Shiraz 2008 ★★★**  
Lifted, leathery, red berry nose. More of the same on the palate, with very grippy tannins. Time! \$18

**Grant Burge Barossa  
Shiraz 2008 ★★★**  
Lovely jammy fruit intensity, with the oak starting to integrate seamlessly. 3-5 \$18

**Peter Lehmann  
Art Series Barossa  
Shiraz 2008 ★★★**  
Flavoursome concoction of plums, licorice, blackcurrants, spices and butterscotch. \$18

**Trevor Jones  
Boots Barossa  
Shiraz 2008 ★★★**  
Inky, blackcurrant aromas and a warming, spicy raspberry fruit palate with silky-smooth tannins. \$18

**Swings &  
Roundabouts  
Margaret River  
Shiraz 2008 ★★★**  
Another big shiraz style, full of sweet red fruit, chocolate oak and drying tannins. \$19

**Madeleine's Nangkita  
Single Vineyard  
Southern Fleurieu  
Shiraz 2008 ★★★**  
Sweet plum nose with some green herbal nuances. Sweet berry flavours and tannins to support. \$19.90

**Yalumba  
Patchwork Barossa  
Shiraz 2008 ★★★**  
Simple blackcurrant bouquet. Nice softness to the vibrant palate. Has complexity and structure. \$19.95

**Moppity Vineyards  
Hilltops Shiraz  
2008 ★★★**  
Lovely complexity of ripe fruit, sweet oak and savoury tannins with some leathery notes. \$19.99

**Truffle Hill  
Pemberton Shiraz  
2008 ★★★**  
Funky blackcurrant bouquet and blueberry palate with underlying green notes and assertive tannins. \$19.99

DAY 4 - JUDGES



**Susanne Bell**  
Senior winemaker/manager for Stonehaven Winery at Padthaway. Her previous winemaking experience is extensive with work at Lindemans, Seppelt and Penfolds wineries. She is also on the panel responsible for the making of Hardy's Eileen Hardy range.



**Mark Lloyd**  
Proprietor and winemaker for Coriole. More than 25 years' experience in the wine industry. Associate judge at the Adelaide Wine Show. Member of Olive Oil Assessment Panel.



**Greg Tilbrook**  
Senior winemaker Watson Wine Group. Former winemaker at Wynns Coonawarra winery for the past five years. Previously winemaker at Amberley Estate, Margaret River for six years. Completed a vintage in Languedoc, France.



## SHIRAZ/SYRAH 2007 & OLDER \$15 - \$20

31 TASTED  
24 AWARDED

Solid class with a good mix of styles. "Lots of elegant wines, while there were others with strong oak characters," said one judge. "Many were either at their peak and ready for drinking now or showing age development."



### Brothers in Arms No 6 Langhorne Creek Shiraz 2007 ★★★★★

Mixed berry aromas, spices and floral hints; quite Rhone-like. Lovely silky-smooth, chocolatey palate with seamlessly integrated oak and dark fruits. 3-5 \$19



### Totino Estate Adelaide Hills Shiraz 2007 ★★★★★

Black fruit bouquet with a lifted, oaky note and nice earthy complexity. Oak dominates palate for now but there's firm fruit underneath. 3-5 \$18.95



### Aldi Stores Blackstone Paddock Premium McLaren Vale Shiraz 2006 ★★★★★

Fresh blackberries and spices lift off the nose with a subtle toasty oak note. Gentle, fragrant and light-bodied black fruit palate with fresh acidity. \$19.99



### Madeleines Willunga Single Vineyard McLaren Vale Shiraz 2007 ★★★★★

Big zingy/racy wine brimming over with flavour derived from the lovely cherry-like fruit and vanillin oak and supported by ripe tannins. 3-5 \$19.90



### Whitebox Heathcote Shiraz 2007 ★★★★★

Lovely concentration of mulberry, creme caramel and bitter chocolate aromas, which are echoed on the persistent palate. Ripe, tannic finish. 3-5 \$19.50

### Morris Shiraz 2006 ★★★★★

Subtle, lifted, stewed fruit aromas matched against toasty oak. Creamy oak on palate, fused with red fruits and some drying tannins. \$17.99

### Virgara Wines Stone Chapel Adelaide Plains Shiraz 2007 ★★★★★1/2

Aromas in the riper spectrum, with a hint of age. Long, luscious, earthy palate, slightly grainy tannins and good acidity. \$15

### Orlando Wines Gramps Barossa Shiraz 2007 ★★★★★1/2

Full, fleshy wine, with bright colour, dusty oak and jubey fruit nose, and good fruit weight on a palate with oak complexity. \$16.99

### Jacob's Creek Reserve South Australia Shiraz 2007 ★★★★★1/2

Dark berry bouquet with delicate florals underneath. Nice varietal fruit flavours with firm tannins. 3-5 \$17.99

### Kilikanoon Killerman's Run South Australia Shiraz 2007 ★★★★★1/2

Lifted plum aromas with licorice/chocolate underneath and lingering fruit/oak flavours on a crisp palate. 3-5 \$18

### Lobethal Road Adelaide Hills Shiraz 2007 ★★★★★1/2

Bright, lifted cassis nose and firm, light-bodied palate with a seamless balance of fruit and fine tannins. 3-5 \$18

### Wild Oats South Australia Shiraz 2007 ★★★★★1/2

Interesting earthy/chocolate/violet aromas with a hint of pepper, followed by a pretty, silky-smooth, floral palate. \$18.99

### Madeleines Nangkita Single Vineyard Southern Fleurieu Shiraz 2007 ★★★★★1/2

Smells of maraschino cherries with some licorice. Rich, full-bodied, tannic palate with good flavour depth and persistence. 5+ \$19.90

### Baker's Springs Woolsheds Gilbert Valley Shiraz 2006 ★★★★★1/2

Earthy/cassis nose with a hint of age and savoury notes. Complex, creamy, prune-like palate with raisined notes. \$15

### Koonara Angel's Peak Coonawarra Shiraz 2006 ★★★★★1/2

Quite a mature nose with subtle violet overtones, and a simple, light and delicate mocha/prune-like palate. \$15.95

### Richmond Grove Limited Release Barossa Vineyards Shiraz 2006 ★★★★★1/2

Nose shows layers of tar, leather and dark cherries. Savoury edge to a palate with good fruit presence. Astrigent. \$19.99

### Taltarni T Series Victoria Shiraz 2007 ★★★★★

Lifted dark fruit bouquet; some age. Generous, fleshy palate with good flavour persistence. \$15

### Fox Gordon Eight Uncles Barossa Valley Shiraz 2007 ★★★★★

Red cherry aromas with some citrus. Bright, simple palate with slight rhubarb flavours. 3-5 \$19.95

### Nardone Baker Treeview Shiraz 2006 ★★★★★

Whiff of smoky/toasty oak. Simple medium-bodied palate projecting redcurrants and licorice. \$18



**Nardone Baker  
Blaxland's Legacy  
Shiraz 2006 ★★★**

Traces of cherries, chocolate and violets on the nose, and a balanced, lightweight palate. \$18

**Nardone Baker  
Warra Manta Shiraz  
2006 ★★★**

Complex, developed aromas and well-made, long and luscious palate with an acidic end. \$18

**Nardone Baker  
South Australia  
Shiraz 2006 ★★★**

Spicy nose with leathery age. Simple well balanced palate with ripe grainy tannins. \$18

**Baker's Springs  
Woolsheds  
Gilbert Valley  
Shiraz 2005 ★★★**

Mature leathery/iodine type of aromas and nicely aged, Christmas cake flavours. \$15

**The Growers  
Museum Release  
Blackwood Valley  
Shiraz 2004 ★★★**

Nose quite earthy with soy touches. Chocolatey palate with pleasant, funky characters. \$15

**SHIRAZ/SYRAH  
BLENDS**

**\$20 - \$25**

15 TASTED  
10 AWARDED

Mixed bag, with some fresh and lively wines from the '08 vintage but the older wines are fading fast.



**Fox Creek JSM  
McLaren Vale Shiraz  
Cabernet Sauvignon  
Cabernet Franc  
2008 ★★★★★**

Fusion of malty, red fruit aromas threaded with cherries. Palate has nice weight and length and is packed with warm, rich and earthy flavours. \$22.50

**Wolf Blass Gold  
Label Adelaide Hills  
Shiraz Viognier  
2008 ★★★★★**

Slightly candied, bright fruit bouquet, followed by a light and silky-smooth palate with loads of black fruit flavours and a long, lingering finish. \$24.99

**Claymore Wines  
Walk on the Wild  
Side Clare Valley  
Shiraz Viognier  
2008 ★★★1/2**

Big, grippy wine. Spicy/mocha nose and long, lingering, astringent and savoury palate with good tannic backbone. \$20

**Angullong  
Fossil Hill Orange  
Shiraz Viognier  
2008 ★★★1/2**

Pleasant headful of leathery/earthy aromas, followed by a rich, flavoursome, savoury, prune-like palate. \$22

**Frog Belly Margaret  
River Shiraz  
Cabernet 2009 ★★★**

Lifted aromas of berries and flowers, with a fresh, flavoursome, jubey fruit palate. \$20

**Twisted Gum  
Granite Belt Shiraz  
Cabernet Sauvignon  
2008 ★★★**

Pleasant, malty, redcurrant nose and full, flavoursome, fleshy fruit palate. \$20

**Wyndham Estate  
George Wyndham  
Shiraz Grenache  
2008 ★★★**

Fragrant, lifted, floral nose and firm, tannic palate with good flavour profile. \$21

**Sandhurst Ridge  
Fringe Bendigo  
Shiraz Cabernet  
2008 ★★★**

Simple red fruit, bath salt and flowery aromatics. Pretty cherry flavours fill the mouth. \$22

**Wirra Wirra Catapult  
McLaren Vale Shiraz  
Viognier 2008 ★★★**

Earthy/chocolaty bouquet. Soft black fruit/licorice palate with lingering flavour length. \$22

**Barossa Valley Estate  
E Bass Barossa Valley  
Shiraz Tempranillo  
2005 ★★★**

Smells of licorice and prunes and has rich, aged flavours with a smooth tannic backbone. \$20

**SHIRAZ/SYRAH**

**\$20 - \$25**

94 TASTED  
62 AWARDED

The '09s were still fresh.

The '08s offered a range of styles: greener/cool climate to chocolaty.

The '07s were a softer, savoury experience.

In the '06s the judges saw "soft, round, ripe plum fruit". The older wines are beginning to show their age.

**Wolf Blass Gold  
Label Barossa Shiraz  
2008 ★★★★★1/2**

Dense, almost black, wine with bright black fruit aromas verging on prune-like, with a dash of boot polish. Palate rich and flavoursome and has lingering, powdery tannins. \$24.99



**Leconfield  
McLaren Vale Shiraz  
2008 ★★★★★1/2**

Delightful aromas of blackcurrant and briary fruit with a hint of mint and spices and some savouriness. Densely flavoured palate rich with fruit. Very good weight and length. \$24.95

**Twisted Gum  
Granite Belt Shiraz  
2009 ★★★★★**

Rustic, smoky nose with subtle chocolate complexity. Firm, fragrant palate with dark cherries integrated with cedary oak and medium tannin weight. \$22

**DAY 5 - JUDGES**



**Peter Douglas**  
Winemaker for Koonara Wines. Formerly chief winemaker for Wynns Coonawarra. A Bachelor of Agricultural Science in Oenology, he has completed more than 20 vintages. Peter has been an associate judge at the Griffith and Canberra wine shows.



**Bill Hardy**  
Corporate oenologist for BRL Hardy Ltd. 28 years' winemaking experience in places such as McLaren Vale, Western Australia and France. Has judged internationally (France and Japan), and been an associate or senior judge at more than 20 state and regional wine shows in Australia.



**Steve Lienert**  
Penfolds senior winemaker at Nuriootpa, and has been winemaking there for over 30 years. Has vintaged in California and judged as an associate at the Canberra National Wine Show.





**Maximus Premium McLaren Vale Shiraz 2008 ★★★★★**  
Rich shiraz full of Christmas cake-like fruit characters. Nice lift of oak on the nose. Big palate with oak flavours verging on mocha. \$24.99



**Robert Oatley Frankland River Mudgee Shiraz 2008 ★★★★★**  
Subtle aromas like blueberry conserve. Finely layered cassis, cinnamon, plum and blackberry characters on the palate. Good food wine. \$24.99

**Squawking Magpie The Chatterer Gimblett Gravels Hawkes Bay Syrah 2009 ★★★★★**  
Subtle aromas of prunes, blackberry and malt. Big, ripe palate with rhubarb-like flavours supported by fine acid and 'squeaky' tannins. \$24.95

**Naked Run BWC Barossa Valley Shiraz 2008 ★★★★★**  
Nice lavender lift to the nose. Tastes of fruit cake and raisins, well integrated with the savoury oak. Big, ripe, tannic finish. \$24.99

**Windows Estate Margaret River Shiraz 2008 ★★★★★**  
Lovely nose smells like forest fruit, with more earthy, forest-like characters on the palate and showing traces of pine needles. Crisp acid spine. \$24



**Wyndham Estate George Wyndham Shiraz 2007 ★★★★★**  
Fresh and estery floral, rosehip and lavender aromas. Big, creamy palate with nice blue fruits, firm tannins and a long, drying finish. \$21



**Cahillton Heathcote Shiraz 2007 ★★★★★**  
Fruity, fleshy style with aromas and flavours of redcurrants and plums with some apricot-like notes and nice level of ripe tannins to support. \$22.50



**Koonara The Seductress Coonawarra Shiraz 2006 ★★★★★**  
Bright nose for a four-year-old wine, with nice floral nuances. Fragrant palate with good acidity and nice tannins with mature aged notes. \$20

**Fernfield Wines Pridmore Eden Valley Shiraz 2007 ★★★★★**  
Lifted, estery, briary nose with some tarry notes. Very fresh, vibrant palate. Nice weight of briary fruit, with traces of light mint and soft tannins. \$20

**Poverty Hill Wines Eden Valley Shiraz 2007 ★★★★★**  
Fragrant nose showing hints of lavender and potpourri. Grainy palate with lively violet and raspberry flavours and a long, lingering finish. \$24

**Hollick Wrattenbully Shiraz 2008 ★★★★★**  
Dark, brooding, briary bouquet, and firm, gravelly palate tasting of raspberry lollies and well balanced by oak, tannins and acidity. \$24

**Watershed Senses Margaret River Shiraz 2007 ★★★★★**  
Intense chocolaty nose with nice dash of mulberries. Full and fleshy in the mouth, with good persistence of blue fruit flavours and crisp acid. \$24.95

**Were Estate Margaret River Shiraz 2009 ★★★★★1/2**  
Bright, lifted, raspberry pastille-like aromas. Tarry, concentrated flavours with good length and viscosity. \$22

**Henley Hill Yarra Valley Shiraz 2008 ★★★★★1/2**  
Nose a real spice box. Palate fleshy, flavoursome and complex, with a lovely silky-smooth mouthfeel. \$20

**Millamolong 56 Miles Orange Shiraz 2008 ★★★★★1/2**  
Bright, youthful colour, plum fruit aromas and fresh, fragrant, redcurrant palate with oak and tannins in harmony. \$20

**Mr Riggs The Gaffer McLaren Vale Shiraz 2008 ★★★★★1/2**  
Aromas in the ripe end of the fruit spectrum, and nice length of rich fruit cake-like flavours. \$22

**Thomson Estate Clare Valley Shiraz 2008 ★★★★★1/2**  
Red fruit bouquet with boot polish-like characters. Lovely complexity of red fruit and milk chocolate flavours. \$20

**Yarrowood Tall Tales Yarra Valley Shiraz 2008 ★★★★★1/2**  
Racy, youthful red fruit zing to the nose, followed by a fresh, fleshy palate showing good oak complexity. \$20.50

**Pertaringa Undercover McLaren Vale Shiraz 2008 ★★★★★1/2**  
Dark, licorice nose with a hint of mint, followed by bright blue fruit flavours and showing good level of acidity. \$22

**Coonawarra Premium Vineyards Coonawarra Shiraz 2008 ★★★★★1/2**  
Rich and fruity on the nose, with subtle hint of oak. Tastes of rhubarb and red fruit, verging on cranberry. \$22.99

**Griffin No 1 Adelaide Hills Shiraz 2008 ★★★★★1/2**  
Full-bodied fleshy style that's a tasty concoction of dark cherries, toasty oak and chocolate, with some licorice. \$23

**Bunnamagoo Estate Shiraz 2008 ★★★★★1/2**  
Nose has a lovely fragrant lift of spices and redcurrants. More savoury notes on the palate, with some dried fruit characters. \$23.95

**Rosenvale Vineyards Estate Barossa Shiraz 2008 ★★★★★1/2**  
Blend of toasty oak and mulberry aromas. Well-balanced palate with lingering blue fruit freshness and grainy tannins. \$24

**Sidewood Reserve Adelaide Hills Syrah 2008 ★★★★★1/2**  
Simple varietal fruit on the nose, with hints of licorice and plum pudding adding complexity. Similar palate. \$24



**Hugh Hamilton The Rascal McLaren Vale Shiraz 2008 ★★★1/2**

Spicy/earthy/mulberry bouquet and nicely layered palate tasting of brooding fruits and dried plums. Firm tannins. \$24.50



**Pauletts**

**Polish Hill River Shiraz 2006 ★★★1/2**

Spicy, chocolaty bouquet and ripe, fleshy palate with a touch of leather and some savoury tannins. Finishes dry. \$22

**Em's Table Premium Organic Mt Lofty Ranges Shiraz 2008 ★★★1/2**

Nice briary fruit and black olive aromas with savoury touches. Firm, tannic palate has good flavour concentration. \$24.95

**Water Wheel Bendigo Shiraz 2008 ★★★1/2**

Tarry/leathery nose with floral nuances. Smooth, luscious fruit palate; a tad raisined and with oak complexity. \$20

**Wyndham Estate Vineyard Selection McLaren Vale Shiraz 2006 ★★★1/2**

Tarry/licorice nose with a dash of spice. Rich, well-textured palate has long, lingering flavours and soft tannins. \$20

**Hentley Farm Caretaker Barossa Valley Shiraz 2009 ★★★**

Simple, estery, jube fruit nose and rich, silky palate with luscious fruit and nice tannins. \$20

**Climbing Orange Shiraz 2009 ★★★**

Subdued nose with a licorice background. Long, fragrant, floral palate with powdery tannins. \$21.99

**Chateau Tanunda Grand Barossa Shiraz 2008 ★★★**

Very spicy nose showing a touch of vanilla. Fleshy blue fruits and chocolate on the palate. \$20

**Pieri Occasione Shiraz 2008 ★★★**

Slight floral tones to the nose. Smooth, lingering palate. Good weight of fruit flavours. \$20

**Vinrock McLaren Vale Shiraz 2008 ★★★**

Nicely balanced wine with creamy coconut oak, good varietal fruit and soft tannins. \$20

**Crabtree Hilltop Watervale Clare Valley Shiraz 2008 ★★★**

Developed mocha bouquet and ripe, fruit cake-like flavours. Good oak complexity. \$22

**Fermoy Estate Margaret River Shiraz 2008 ★★★**

Red berry aromas complemented by floral/spicy notes. Good fruit palate with grainy tannins. \$22

**Morgan Simpson Basket Press McLaren Vale Shiraz 2008 ★★★**

Smells of caramelised fruit. Full and fleshy in the mouth, with sweet, ripe fruit. \$22

**Shaw Vineyard Estate Premium Canberra Shiraz 2008 ★★★**

Spicy, peppery, rhubarb aromas, and briary fruit palate showing earthy complexity. \$22

**Hugo McLaren Vale Shiraz 2008 ★★★**

Restrained, complex nose, with mocha and licorice evident on the palate. Soft on the finish. \$23

**Pirathon by Kalleske Barossa Valley Shiraz 2008 ★★★**

Complex, spicy bouquet with blue fruits and oak and a flavoursome, fruity palate. \$23

**Cape Barren Native Goose McLaren Vale Shiraz 2008 ★★★**

Restrained dried plum nose and firm, richly layered palate with Christmas cake flavours. \$24.95

**Forester Estate Margaret River Shiraz 2007 ★★★**

Slightly earthy nose with florals underneath. Light, simple, red fruit palate with drying tannins. \$20

**Squawking Magpie The Chatterer Gimblett Gravels Hawkes Bay Syrah 2008 ★★★**

Youthful, lifted, fragrant bouquet and fresh, floral palate with bright acid. \$24.95

**Wild Rock Angels Dust Hawkes Bay Syrah 2008 ★★★**

The nose is spicy and fragrant, while the palate is long, fleshy and quite Rhone-like. \$24.95

**Guichen Bay Vineyards Mount Benson Shiraz 2007 ★★★**

Savoury aromas with a spicy lift. Rich, earthy palate; almost molasses-like flavours. \$20

**James Haselgrove Wines McLaren Vale Shiraz 2004 ★★★**

Aged, leathery nose but there's a delicate lift of lavender florals. Light-bodied palate with nice acid. \$20

**Wyndham Estate Vineyard Selection Hunter Valley Shiraz 2007 ★★★**

Bright, lifted berry bouquet. Rhone-like palate with some licorice and a crisp finish. \$20

**Harrington Glen Estate Granite Belt Shiraz 2007 ★★★**

Rustic, earthy nose with hints of violets. Medium-bodied palate; nice savoury oak tannins. \$20

**Schiller Vineyards Barossa Shiraz 2007 ★★★**

Smells leathery with spicy nuances. Balanced palate of molasses, chocolate and rhubarb. \$20

**Blackbilly McLaren Vale Shiraz 2007 ★★★**

Quite a gamey/meaty nose. Palate smooth and sweet, with grainy tannins. "It has poise." \$22

**Griffin No 1 Adelaide Hills Shiraz 2007 ★★★**

Earthy nose with floral overtones. Medium-bodied palate. Nice white pepper and supple tannins. \$22

**Coonawarra Premium Vineyards Coonawarra Shiraz 2007 ★★★**

Fresh, floral and tarry licorice aromas. Good persistence of fruit-driven flavours. \$22.99

**Wehl's Mount Benson Vineyards Shiraz 2007 ★★★**

Dusty, leathery nose and full, ripe, fleshy, prune-like palate with long, tannic finish. \$24

**Shingleback McLaren Vale Shiraz 2007 ★★★**

Briary nose with green bean complexity, followed by a long, sweet, red fruit palate. \$24.95

**Barossa Valley Estate E Bass Barossa Valley Shiraz 2006 ★★★**

Mocha bouquet with bacon fat-like edge. Slightly sweet palate developing complexity. \$20

DAY 6 - JUDGES



**Louisa Rose**  
Chief winemaker for Yalumba Wines with seventeen vintages completed. Regular senior judge on the capital city wine show circuit, including chair of the Royal Perth Wine Show in 2009.



**Nigel Dolan**  
Chief winemaker for Wyndham Estate Wines. Formerly group red winemaker for the Fosters Wine Group and Saltram chief winemaker. Previously senior winemaker and manager at Seppelt Wines. 10 years' experience as senior judge with national and regional wine shows.



**Phil Reedman MW**  
Master of Wine. Wine and retail industry consultant. Formerly product development manager of Tesco stores, responsible for Australia, New Zealand and South America. Has judging experience in the Riverland, Adelaide Hills and McLaren Vale wine shows.



**Wyndham Estate  
Vineyard Selection  
Coonawarra Shiraz  
2006 ★★★**

Warm, chocolaty wine with estery/spicy nose, complex flavours and supple tannins. \$20

**Aramis Vineyards  
Black Label  
McLaren Vale Shiraz  
2006 ★★★**

Deep red wine with a rustic nose, well-balanced, savoury palate and grainy tannins. \$24.99



**Thomas Vineyard  
Estate McLaren Vale  
Shiraz 2005 ★★★**

Subtle aged notes to the spicy nose, and fruit cake-like flavours. Good food wine. \$24.99

**Yilgarnia Denmark  
Shiraz 2007 ★★★**

Rustic, earthy nose and fleshy palate with savoury characters mixing with sweet fruit. \$24

**SHIRAZ/SYRAH  
BLENDS**

**\$25 - \$30**

10 TASTED  
8 AWARDED

Small but strong class. "Not many destined for the long haul but they still offer very nice drinking," said one judge.



**Pepper Tree  
The Pebbles Limited  
Release Wrattenbully  
Shiraz Viognier  
2008 ★★★★★1/2**

Lovely rush of mulberry aromas verging on blackberry; quite estery, with a suggestion of lavender and spices. Very attractive, fragrant palate. Excellent length of fruit and acidity with nice tannins. \$25

**Mollydooker Two  
Left Feet South  
Australia Shiraz  
Cabernet Sauvignon  
Merlot 2009 ★★★★★**

Estery aromas, quite primary and jubeey. Lovely rich, sweet, new-age style of palate filled with complex prune/mocha flavours. \$25

**McKellar Ridge  
Basket Press  
Canberra District  
Shiraz Viognier  
2008 ★★★★★**

Pleasant, malty/chocolaty bouquet with just a hint of mint. Long, lingering palate full of berry flavours with some delightfully funky notes. \$28



**Bimbadgen MCA  
Art Series Pyrenees  
McLaren Vale  
Hilltops Shiraz  
Cabernet Sauvignon  
2008 ★★★★★**

Red berry nose delicately edged with violets. Lovely fruit cake-like complexity to the palate; very flavoursome, with chalky tannins to support. \$25

**Jarrah Ridge  
Wines Reserve  
Chittering Perth  
Hills Shiraz Viognier  
2009 ★★★★★1/2**

Brooding, estery fruit nose with subtle oak influence. Quite a youthful, astringent palate, crisp with fruit flavours. \$28

**McPherson  
Chapter Three  
Central Victoria  
Shiraz Viognier  
2008 ★★★★★1/2**

Finer, fragrant style with layers of blackberry and rhubarb fruit and toasty oak. Hints of pepper and spices. \$29.99

**Western Range  
Wines Julimar Perth  
Hills Shiraz Viognier  
2007 ★★★★★1/2**

Lifted mulberry aromas with a complexity of pears and quinces. Nice layers of fruit flavours and grainy, tannic finish. \$25

**Chalice Bridge  
Margaret River  
Shiraz Cabernet  
Sauvignon 2007 ★★★**

Menthol lift to the smoky/peat nose. Light, green bean palate with more of those minty notes. \$25.95

**SHIRAZ/SYRAH  
2009/2008**

**\$25 - \$30**

63 TASTED  
35 AWARDED

"Definitely a step up," said the judges. The good wines here show fruit depth and purity with 'sensible' oak. Ironically, difficult financial times may be producing better wines where oak no longer dominates.



**She-Oak Hill Estate  
Heathcote Shiraz  
2008 ★★★★★**

Stunning white/black pepper aromas with a generous dash of spice. Palate offers a seamless balance of serious oak with vibrant, fleshy fruit and sensible level of alcohol. \$25



**Claymore Wines  
Dark Side of the  
Moon Clare Valley  
Shiraz 2008 ★★★★★**

Brooding nose with a slight earthiness, followed by a voluptuous, spicy berry palate, layered and rich, with firm tannin structure. Lovely, well-made, old-fashioned style of shiraz. \$25



**Earthworks Gypsy  
Black Barossa Valley  
Shiraz 2008 ★★★★★**

Excellent classic style of shiraz that will age beautifully. Lifted blackcurrant aromas and complex layering of varietal fruit and oak flavours. Great length and soft finish. \$28.95





**Haselgrove Bella Vigna Premium Selection McLaren Vale Shiraz 2008 ★★★★★**  
Deep, brooding and intense wine. Gorgeous fleshy/perfumed nose. Dense, ripe fruit palate with a firm, tannic backbone, good level of acid and clever use of oak. A keeper. 5+ \$25



**Stephen John Dry Grown Clare Valley Shiraz 2008 ★★★★★1/2**  
Dark core of strong, ripe fruit aromas; nice expression of spices. Fresh, lively and balanced palate with long, lingering varietal flavours and oaky overtones. \$25



**Deep Woods Block 7 Margaret River Shiraz 2008 ★★★★★1/2**  
One for the lovers of cooler-climate shiraz. Excellent fruit cake-like aromas. Interesting palate showing a lovely spicy edge and fabulous flavour length. \$28



**Paul Conti Mariginiup Western Australia Shiraz 2008 ★★★★★**  
Earthy/licorice nose and lively, rich, layered, dark, vibrant fruit palate with some complexity, and good quality oak in the background. \$28



THE BIRTHPLACE OF  
THE MCLAREN VALE



The Star of Greece  
McLaren Vale  
Shiraz



Winestate Magazine  
July/August

Oxenberry Wines are limited-production wines hand-crafted by McLaren Vale born & bred winemakers, the Scarpantoni brothers. Exclusively available direct from the historic site of McLaren Vale's first settlers, Oxenberry Farm.

26-28 Kangarilla Road  
McLaren Vale SA 5171

P: 08 8323 0188

E: [info@oxenberry.com](mailto:info@oxenberry.com)

[www.oxenberry.com](http://www.oxenberry.com)

TC-SEA 10/203



**McGuigan**  
**The Shortlist**  
**Barossa Valley**  
**Shiraz 2008 ★★★★★**  
 Powerful oak evident on the nose but it's been well handled. Firm, feisty, tannic palate that's varietally very expressive with flavours that linger forever! \$25

**Pikkara**  
**McLaren Vale Shiraz**  
**2008 ★★★★★**  
 Moody licorice/beetroot aromas and an exquisitely balanced, medium-bodied palate showing great length and persistence of licorice flavours. 5+ \$25

**Tenafeate Creek**  
**Basket Press One**  
**Tree Hill Shiraz**  
**2008 ★★★★★**  
 Lovely creamy oak bouquet with a core of fruit. Rich palate, great depth of fruit seamlessly integrated with some beautiful oak and spice definition. \$25



**Ferngrove Dragon**  
**Frankland River**  
**Shiraz 2008 ★★★★★**  
 Nose projects liqueur cherry-like aromas. Great varietal fruit expression on the smooth, opulent palate with lovely flavour profile and plenty of length. \$29.99



**Feet First**  
**Frankland River**  
**Shiraz 2008 ★★★★★**  
 Delicate whiff of allspice aromas. Lots of black olive and spice characters on the palate, with a balancing background of acid and tannin. \$29.79

**Celestial Bay**  
**Margaret River**  
**Shiraz 2008 ★★★★★1/2**  
 Good cool-climate style with strong, herbaceous aromas and flavours with lovely spicy complexity. \$25

**Peter Lehmann**  
**Mudflat Barossa**  
**Shiraz 2008 ★★★★★1/2**  
 Simple dry red style with lifted berry compote nose and long, spicy palate with some lovely oak. \$25

**Eldredge Vineyards**  
**Blue Chip**  
**Clare Valley Shiraz**  
**2008 ★★★★★1/2**  
 One for the lovers of big, ripe, old-fashioned, styles of shiraz. Quite oaky but has very ripe fruit to balance it. \$25

**Summerfield**  
**Pyrenees Central**  
**Victoria Shiraz**  
**2008 ★★★★★1/2**  
 "Would please many," suggested one judge. Lovely dark berry fruits and oak sweetness matched by the tannins. \$25

**Serafino**  
**McLaren Vale Shiraz**  
**2008 ★★★★★1/2**  
 Eucalyptus and spicy fruit on the nose. Good palate length with firm tannins. "A lovely, elegant wine," said one judge. \$26

**Morambro Creek**  
**Padthaway Shiraz**  
**2008 ★★★★★1/2**  
 Dense, brooding, blackcurrant/coffee bean aromas, and a rich, soft, rounded and very flavoursome palate. \$27.95

**Jarrah Ridge Wines**  
**Reserve Chattering**  
**Perth Hills Shiraz**  
**2008 ★★★★★1/2**  
 Slightly earthy characters to the spicy nose. Chunky, meaty palate with good dry red flavours and firm tannins. \$28

**Knotting Hill**  
**Estate Vineyard**  
**Margaret River**  
**Shiraz 2008 ★★★★★1/2**  
 Delicate, subtle aromas but has a big, bright and fleshy varietal fruit palate with nice cleansing acidity. \$28

**Mollydooker**  
**The Boxer**  
**Australia Shiraz**  
**2009 ★★★★★**  
 Lifted, oaky nose and lovely length of varietal fruit flavours with soft tannins. \$25

**Montara Grampians**  
**Shiraz 2008 ★★★★★**  
 Nutty oak aromas on the nose. Cleverly handled oak mingles with jammy flavours. \$24

**Crabtree Picnic**  
**Hill Watervale**  
**Clare Valley Shiraz**  
**2008 ★★★★★**  
 Tarry mocha nose with a perfumed lift. Oak evident on the palate but there's lovely fruit too. \$25

**Grant Burge**  
**Miamba Barossa**  
**Shiraz 2008 ★★★★★**  
 Fleshy, spice-driven nose, with tight acid holding the fruit/oak palate together. \$25

**Hackersley**  
**Ferguson Valley**  
**Shiraz 2008 ★★★★★**  
 Good ripe cherry fruit, although it's currently masked by the acid and oak. Gritty tannins. \$25

**Harcourt Valley**  
**Barbara's Bendigo**  
**Shiraz 2008 ★★★★★**  
 Sweet 'fruit cake' nose with bold fruit flavours and firm oak/acid spine. \$25

**Nepenthe The Gate**  
**Block Adelaide Hills**  
**Shiraz 2008 ★★★★★**  
 Intense spicy/sweet berry bouquet and solid, chunky/meaty palate. \$25

**Pepperjack Barossa**  
**Shiraz 2008 ★★★★★**  
 Simple, lifted oak nose. Full-bodied, voluptuous Christmas cake palate. Needs cheese! \$26.99

**Seppelt**  
**Chalambar Victoria**  
**Shiraz 2008 ★★★★★**  
 Very drying, tannic style that will soften with age. Great core of spicy, ripe fruit and good oak. \$26.99

**Penna Lane Wines**  
**Clare Valley Shiraz**  
**2008 ★★★★★**  
 Licorice overtones on the nose. Warm, fruity palate that "cries out for a curry", thought one judge. \$28

**Craneford Shiraz**  
**2008 ★★★★★**  
 Sweet, chocolaty nose and rounded, opulent palate with lingering ripe fruit flavours. \$26.10

**Bent Road Estate**  
**Queensland Shiraz**  
**2008 ★★★★★**  
 Old-school style with leathery nose and rich, dark fruit palate with peppery overtones. \$28

**Chateau Tanunda**  
**The Chateau Barossa**  
**Shiraz 2008 ★★★★★**  
 Smells like fruit pastilles. Lovely integration of fruit and oak flavours. Firm tannins. \$28

**Merops**  
**Margaret River**  
**Shiraz 2008 ★★★★★**  
 Classic varietal fruit aromas; vibrant chocolaty palate. Made for lovers of old-fashioned shiraz. 3-5 \$28

**Heathcote Winery**  
**Mail Coach Shiraz**  
**2008 ★★★★★**  
 "A great thinking drink," suggested one judge. Delicate fruit and spices and good oak. \$28.50

**SHIRAZ/SYRAH**  
**2007**  
**\$25 - \$30**  
 20 TASTED  
 10 AWARDED

"These wines reflect a drought year," agreed the judges. They don't have the depth and opulence of the '06s and '08s. They are more angular and savoury, with the best offering lovely drinking now or short-term cellaring.

**Chalice Bridge**  
**Margaret River Shiraz**  
**2007 ★★★★★1/2**  
 "Just a baby now but wait until she ages!" said one judge. Nose projects blueberry and dark chocolate aromas. Palate rich and ripe but still has poise. Very pleasant drink. \$25.95



**Murray Street  
Vineyards Barossa  
Valley Shiraz  
2007 ★★★★★**

Licorice/beef stock-like aromas. Lovely varietal fruit expression on the palate. "It has depth, soul and spirit," enthused one judge. \$25

**Tenafeate Creek  
Basket Press One  
Tree Hill Shiraz  
2007 ★★★★★**

Developed nutty/bacony nose. Palate rich, long and soft in the mouth, with a solid core of dark fruit flavours and slight leathery complexity. \$25

**Longview Yakka  
Adelaide Hills Shiraz  
2007 ★★★★★**

Offers some old-fashioned fun with its intense, spicy, black varietal fruit characters, high level of tannins and some good oak in support. \$27

**Ballandean Estate  
Wines Family Reserve  
Shiraz 2007 ★★★**

Savoury, nutty nose and firm, grippy palate with bright fruit and oak present but not overt. \$25

**Eldredge Vineyards  
Blue Chip  
Clare Valley Shiraz  
2007 ★★★**

Full, firm and fleshy, old-fashioned style with lots of cherries and chocolate. More life left. 3-5 \$25

**Leasingham Bin 61  
Clare Valley Shiraz  
2007 ★★★**

Good, simple dry red developing some earthy edges but still has fruit freshness. \$26

**Guichen Bay  
Vineyards Reserve  
Mount Benson  
Shiraz 2007 ★★★**

Warm, fleshy wine with lovely aged characters starting to show through. \$27

**Mitolo Jester  
McLaren Vale Shiraz  
2007 ★★★**

Broad, caramel-like bouquet and nice dark cherry fruit flavours with some tar and leather. \$28

**Stella Bella  
Margaret River  
Shiraz 2007 ★★★**

Fruit cake on the nose and a young, fresh 'masculine' style of palate. Will age beautifully. \$28

**SHIRAZ/SYRAH  
2006 & OLDER  
\$25 - \$30**

21 TASTED  
11 AWARDED

"Many of these older-vintage wines are drinking well but are ready now," said one judge. "Some are over the hill, as expected."



**Galafrey Dry Grown  
Mount Barker Shiraz  
2004 ★★★★★**

Beautifully aged wine with fabulous finesse. Smells of boot polish and has a dark core of fruit on a palate with a solid spine of oak. \$26



## Wine Dinners

**September 14th**

Balthazar & Bellwether Sue Bell & Anita Bowen  
pairing their wine to a 6 course degustation

**October 5th**

Mitchell's Degustation

**October 26th**

Alpha Box & Dice with Justin Lane

**Mantra's 3rd Birthday Soiree**

Sunday 31st October

Vistit [www.mantraonkingwilliam.com.au](http://www.mantraonkingwilliam.com.au)  
for further details

Mantra on King William

08 83777201

36 King William Road Goodwood SA

Lunch Tuesday - Friday

Dinner Tuesday - Saturday

Breakfast Sunday mornings





**DogRidge Shirtfront McLaren Vale Shiraz 2006 ★★★★★**

Dark, brooding chocolate/spice nose and fleshy palate with spicy fruit, drying oak and some gamey notes. Has a certain elegance. \$25

**Crabtree Picnic Hill Vineyard Watervale Clare Valley Shiraz 2006 ★★★★★1/2**

Spicy/chocolaty bouquet. Soft and sweet on a palate showing a touch of age. Excellent example of the variety. \$25

**Kies Klauber Block Barossa Valley Shiraz 2005 ★★★★★1/2**

Ripe, soft, fleshy wine with savoury aromas and flavours. "Yum!" was one succinct comment from the panel. \$25

**Brothers in Arms Sixth Generation Reserve Langhorne Creek Shiraz 2003 ★★★★★**

Dense savoury nose with a sweet earth edge. Similar palate with complex flavours. \$27

**RidgeView Hunter Valley Shiraz 2006 ★★★★★**

Closed nose and austere, tight and tannic palate. Acid holds fruit back for now. \$25

**DiGiorgio Family Coonawarra Shiraz 2006 ★★★**

Subdued nose with a minty edge. Fleshy and flavoursome in the mouth; spice, olives and dark fruit. \$25.99

**Tintara McLaren Vale Shiraz 2006 ★★★**

Lolly-sweet Ribena aromas and a simple, honest, oaky palate that has dark cherries beneath. \$27

**Mount Burrumboot Estate Heathcote Shiraz 2006 ★★★**

Medium-bodied wine with lovely savoury/tarry characters among the spicy fruit. Good oak. \$28

**Red Shed Barossa Valley Shiraz 2006 ★★★**

Inky, licorice nose and long, chunky, tarry, spicy palate with a firm tannic backbone. \$28

**Mount Burrumboot Estate Heathcote Shiraz 2005 ★★★★★**

Pungent aromas and a long, soft palate filled with ripe dark berry fruits and sweet oak. \$28

**SHIRAZ/SYRAH & BLENDS**

**2009/2008**

**\$30 - \$40**

66 TASTED

41 AWARDED

Lots of ripe, concentrated wines from the hot '08 vintage. While some lacked freshness and acidity, there were some excellent wines from cooler regions that liked the heat. The blends show how versatile shiraz is; it can go with just about anything.



**Trinity Hill Gimblett Gravels Hawkes Bay Syrah 2008 ★★★★★**

Lovely Rhone-like style with delicate floral and fragrant nose. The palate has just enough ripeness to give great presence and is showing some delightful earthy notes. A few years ahead of it yet. 3-5 \$34



**Lou Miranda Estate Cordon Cut Individual Vineyard Barossa Valley Shiraz 2008 ★★★★★1/2**

Excellent example of an old-fashioned style. Great purple/red colour, and lifted, perfumed floral nose, with the perfume continuing onto the soft, well-balanced palate. \$33.95

**Moana Park Vineyard Tribute Gimblett Road Syrah 2008 ★★★★★1/2**

Huge lift of white pepper on the nose, which follows through onto a long, graceful, elegant and spicy palate that will age beautifully. \$31.99

**Preston Peak Reserve Single Vineyard Shiraz 2008 ★★★★★1/2**

Purple colour and cool, spicy, forest floor type of bouquet. Sweet, earthy/berry fruit palate - very flavoursome, with good acid backbone and silky-smooth tannins. \$38

**Bird in Hand Mt Lofty Ranges Shiraz 2008 ★★★★★**

Clean, light aromas with savoury notes. Very nice sweet/spicy flavours with fine balancing tannins. Rich, warm and friendly wine - a tad old-fashioned. \$30



**Kellermeister Black Sash Barossa Valley Shiraz 2008 ★★★★★**

Sweet, jammy aromas with a spicy spike. Rich and opulent palate. "Very sexy," thought one judge. Fleshy core of dark, spicy fruit. \$30

**Chalkers Crossing Hilltops Shiraz 2008 ★★★★★**

Beautiful, vibrant raspberry/rhubarb-like aromas with a big, spicy lift. Fresh and very stylish palate. Still a youngster with years ahead of it. \$30

**Tempus Two Pewter Range Vine Vale Barossa Shiraz 2008 ★★★★★**

Rich and chunky wine smelling quite oaky and with simple, oak-derived flavours and soft tannins. "The wine has charisma," said one judge. \$30

**La Curio Reserve McLaren Vale Shiraz 2008 ★★★★★**

The nose is a lovely fusion of blueberries and roasted chestnuts. Deep, 'decisive', chunky palate with solid flavours. Needs time to smooth the edges. \$31

**STAR RATINGS ★★★★★**

Three-, four- and five-star ratings are signs of excellence in fruit quality and winemaking skill. All wines are judged 'blind' by wine industry professionals and are compared in peer classes by three judges.

**CM** Wine is exclusive to Cellarmasters, a major mail-order business.

**CD** Cellar door price.

**CDO** Cellar door only.

**SO** Sold out.

**\$N/A** Price not available at time of printing.

Contact information pg 160.

RECOMMENDED cellaring (years).



**Tim Smith Wines  
Barossa Shiraz  
2008 ★★★★★**

Elegant, well-balanced wine with nice level of richness. Still youthful, with fruit pastille aromas and plum-like fruit flavours. \$32

**Domain Barossa  
Black Tongue  
Reserve Barossa  
Valley Shiraz  
2008 ★★★★★**

Vibrant purple wine with some lovely fruit/oak aromas and a great palate offering a big mouthful of sweet dark fruit flavours. \$34

**Bettenay's  
Margaret River  
Shiraz 2008 ★★★★★**

Ripe, intense, developed, earthy bouquet and mouthfilling complexity of ripe berry and spicy flavours. Supple and sweet. \$35

**Squawking Maggie  
The Stoned Crow  
Gimblett Gravels  
Hawkes Bay Syrah  
2008 ★★★★★**

Cool-climate spicy/peppery aromas and some juicy brambly fruit on the palate. Nutty oak finish with tannins still quite astringent. \$39.95

**Box Stallion  
Mornington  
Peninsula Shiraz  
2008 ★★★★★1/2**

Subdued nose with some herbs and savoury notes. Palate has a concentration of chocolate, pepper and spice. \$30

**Chapel Hill  
McLaren Vale Shiraz  
2008 ★★★★★1/2**

Rich, ripe, opulent wine smelling like Ribena and with sweet fruit cake-like flavours and some subtle oak underneath. \$30

**Hahndorf Hill Winery  
Adelaide Hills Shiraz  
2008 ★★★★★1/2**

Delightfully perfumed/floral bouquet and amazingly long, youthful palate with a brooding core of pure, sweet varietal fruit. \$30

**Yelland & Papps  
Devote Greenock  
Barossa Valley  
Shiraz 2008 ★★★★★1/2**

Quite inky nose, followed by a very soft palate with intense, up-front, dark berry flavours. \$32

**Voyager Estate  
Margaret River  
Shiraz 2008 ★★★★★1/2**

Nicely integrated plum-like aromas. Restrained richness on a palate with sweet fruit and well-handled tannins. \$34



**Simpatico Wines  
Barossa Shiraz  
2008 ★★★★★1/2**

Inky, rich, brooding aromas. Lovely layers of ripe fruit and chocolaty oak flavours with drying tannins in support. \$35

**Oxenberry  
The Star of Greece  
McLaren Vale Shiraz  
2008 ★★★★★1/2**

Pretty nose smelling like redcurrant juice. Soft, generous palate with sweet fruit and silky-smooth tannins. \$35

**Wise Eagle Bay  
Margaret River  
Shiraz 2008 ★★★★★1/2**

Dense, brooding aromas. Intense licorice characters on a nicely layered palate that's surprisingly gentle and lean. \$35

**Grove Estate The  
Cellar Block Hilltops  
Shiraz Viognier  
2009 ★★★★★**

Big, bold, grippy monster; youthful, sweet and hot. "Only for the brave," suggested one judge. \$38

Don't forget to invite  
*Richard...*

**2008 Richard Hamilton Shiraz...**  
*the perfect dinner guest*

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**Bellarine Two Wives Geelong Shiraz 2008 ★★★**

Bright fruit bouquet with a dash of chocolate. Similar palate. Very 'honest' wine. \$30

**Eden Road Eden Valley Shiraz 2008 ★★★**

Sweet, spicy, berry-like aromas and a concentrated spine of fruit, spice and oak flavours. \$30

**Edwards Margaret River Shiraz 2008 ★★★**

Oak evident on the nose and obvious oak on a palate layered with peppery fruit. \$30

**Heartland Directors' Cut Langhorne Creek Limestone Coast Shiraz 2008 ★★★**

Oaky nose, with lots of sweet fruit and sweet oak on the palate. \$30

**Redgate Margaret River Shiraz 2008 ★★★**

Earthy/gamey aromas followed by a warm, zesty palate. "Well made wine with soul." \$30

**Sandhurst Ridge Bendigo Shiraz 2008 ★★★**

Savoury nose with a spike of spearmint. Palate delivers a nice 'oomph' and has a warm finish. \$30

**Scarpantoni Block 3 McLaren Vale Shiraz 2008 ★★★**

Lifted fruit cake-like nose. Simple, syrupy palate with lovely balance of sweet fruit and oak. \$30

**Whistler Wines Barossa Shiraz 2008 ★★★**

Very old-fashioned style, with powerful, molasses-like aromas and an intense, hot and juicy palate. \$30



**III Associates Decendant of Squid Ink McLaren Vale Shiraz 2008 ★★★**  
Earthy oak characters dominate nose and palate, with some berry fruit underneath. \$35



**Roennfeldt Genesis Barossa Shiraz 2008 ★★★**  
Meaty, bacon-like aromas and a mouthful of sweet berry fruit flavours with a dash of pepper. \$38

**Bilancia Hawke's Bay Syrah 2008 ★★★**  
Complexity of red berry and spice aromas. Appealing simple purity to the palate. \$34.95

**St Michael's Vineyard Personal Reserve Heathcote Shiraz 2008 ★★★**

Big licorice hit to the nose, with some depth of flavour and tannic oak finish. \$32

**Cable Bay Waiheke Island Syrah 2008 ★★★**

Light, bright and cherry-like, with a spicy lift and slightly gritty tannins. \$33

**Maxime Grailot Equinoxe France Crozes-Hermitage 2008 ★★★**

Clean, fresh strawberry aromas; soft in the mouth and with a great balance of red fruit flavours. \$37.99

**Penny's Hill The Skeleton Key McLaren Vale Shiraz 2008 ★★★**

Very oaky nose, with more of the same on the spicy/peppery/leathery palate. \$35

**Pepper Tree The Gravels Wrattonbully Shiraz Viognier 2008 ★★★**

Lively, oak-driven style with some savoury notes and herbal elements and a warming finish. \$35

**The Aurora Vineyard Bendigo Central Otago Syrah 2008 ★★★**

Black pepper and earthy/spicy aromas. Mid-weight palate with light, peppery fruit and balancing tannins. \$38

**St Hallett Blackwell Barossa Shiraz 2008 ★★★**

Huge spice box of aromas and a big, dark berry palate with soft, chamois-like tannins. \$35

**Pertaringa Over the Top McLaren Vale Shiraz 2008 ★★★**

Deep and earthy on the nose, with a good weight of sweet/spicy fruit on the palate. \$39

**SHIRAZ/SYRAH & BLENDS 2007**

**\$30 - \$40**

31 TASTED

21 AWARDED

Strong class from a cooler year, with maturity evident among some. The fresher wines stood out because of their depth of flavour.



**Fernando the First South Australia Shiraz 2007 ★★★★★1/2**

Almost purple wine presents dark, dense berry fruits with beautiful spicy oak integration. Great palate with balancing tannins and cedary oak. \$39.99



**Kilikanoon Covenant Clare Valley Shiraz 2007 ★★★★★**

"This wine really stands out from the rest," said one judge. Beautifully developed blackberry aromas with a big spicy lift. Soft palate brimming over with intense berry fruit flavours and with a drying finish. \$38



**All Saints Estate Alias II Shiraz Muscadelle 2007 ★★★★★**

Nose a medley of chocolate and plums. Long, intense, brooding palate, with the fruit hidden behind the tannins and oak - for now. 3-5 \$35





**Taltarni Pyrenees Shiraz 2007 ★★★★★**  
Pure, fresh and vibrant nose with a light, spicy note. Good rich palate with a lovely complexity of fruit/oak flavours. \$36

**Harcourt Valley Barbara's Reserve Bendigo Shiraz 2007 ★★★★★**  
Complex and mature, tarry nose. Good sweet varietal fruit weight and length on a palate with tarry/berry flavours and good powdery tannins. \$35

**Kilikanoon Testament Barossa Valley Shiraz 2007 ★★★★★**  
Smoky/oaky bouquet. Great balance and richness on a palate with plenty of appealing sweet fruit flavours and a touch of vanilla. \$38

**Kilikanoon Alliance France Crozes-Hermitage 2007 ★★★★★**  
Slightly woody nose with cardamom and dark fruits lurking beneath. Lovely layers of sweet fruit and spicy oak flavours on the palate. \$38

**Cape Barren Reserve Old Vine McLaren Vale Shiraz 2007 ★★★★★**  
Earthy nose; nice level of spice. Soft in the mouth, with very good up-front berry fruit edged with chocolate. Tannins soft and sweet. \$38.95

**Mills Reef Elspeth Trust Vineyard Gimblett Gravels Hawkes Bay Syrah 2007 ★★★★★**  
Lifted, green, spicy nose with sweet berries underneath. Up-front, spicy flavours with sweet red berries on the mid-palate. Very elegant. \$39.95

**Kelman Hunter Valley Shiraz 2007 ★★1/2**  
Pretty spice box of aromas and fresh, vibrant red fruit flavours on a medium-bodied palate with slightly grippy tannins. \$30

**Western Range Wines Limited Release Perth Hills Shiraz 2007 ★★1/2**  
Warm and earthy on the nose, with a delightful spicy lift. Plenty of clean fresh fruit on the palate and lots of vanillin oak. \$34

**K1 by Geoff Hardy Adelaide Hills Shiraz 2007 ★★1/2**  
Bright, fresh and spicy on the nose. Sweet and berry-like in the mouth, with some drying tannins. \$35

**Millbrook Estate Shiraz Viognier 2007 ★★1/2**  
Fruit compote of aromas, and a rich, complex palate with great mouthfeel and some grippy tannins. \$35

**Paper Eagle Linchpin McLaren Vale Shiraz 2007 ★★1/2**  
Very sweet, perfumed nose with a minty lift. Good weight of tarry fruit in the mouth, with lovely menthol freshness. \$35

**Mills Reef Elspeth Gimblett Gravels Hawkes Bay Syrah 2007 ★★1/2**  
Pretty, cool-climate, lantana-like aromas. Palate has good balance of ripe berries and green, spicy characters. \$39.95

**Lamont's Swan Valley Shiraz 2007 ★★**  
Earthy nutmeg aromas with berries underneath and generous sweet fruit on the mid-palate. \$30

**Old Kent River Frankland River Shiraz 2007 ★★**  
Appealing, fruity aromas with shades of oak and lots of soft, sweet, dark berry flavours. \$30

**Redgate Margaret River Shiraz 2007 ★★**  
Nice perfumed lift to the tarry nose, and beautifully balanced, full-bodied palate. \$30

**Brangayne of Orange Shiraz 2007 ★★**  
Delight to drink, with sweet varietal fruit seamlessly integrated with tarry oak. \$35

**Amadio Block 2a Adelaide Hills Shiraz 2007 ★★**  
Interesting smoky characters on the nose and a surprisingly light berry palate. \$36

**Evans & Tate Redbank Margaret River Shiraz 2007 ★★**  
Smells spicy, with a perfumed lift. Up-front sweet fruit flavours and powdery tannins. \$39.95

**SHIRAZ/SYRAH & BLENDS 2006 & OLDER \$30 - \$40**  
44 TASTED  
25 AWARDED

The 2006 vintage was opulent, with nice, fine-grained tannins. These wines were ageing gracefully. "A good strike rate with some very nice wines," agreed the judges. Better wines from the '04/'05 vintages were ageing well but some will never improve.



### Winestate – July 2010

2008 Maximus Premium Shiraz

... Full and fleshy in the mouth, with ripe, bright varietal fruit balanced by the oak. Excellent palate weight. 5+ years. \$24.99

### Available from

**Adelaide**  
Burnside Cellars  
Arkaba Hotel  
Buckingham Arms

**Sydney**  
Vintageblue Cellars  
The Oak Barrel  
Wine Odyssey

**Melbourne**  
Cloudwine Cellars  
Jimmy Watson Cellars  
Dynasty Fine Wines  
Randell Wine Merchant  
Blackhearts & Sparrows

**Brisbane**  
The Wine Emporium  
Wine Experience  
Stewarts Wine Co  
**Canberra**  
Canberra Cellars

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**Saddle Creek Wines Bluegrass The Blend Shiraz Cabernet 2006 ★★★★★**

Beautifully layered, complex wine with an abundance of sweet, stone-fruit characters. Some lovely spice and an harmonious balance of oak. Rich, warm and very flavoursome palate. \$30



**Blue Pyrenees Reserve Shiraz 2006 ★★★★★1/2**

This wine is still quite youthful, offering many more years of ageing. Firm palate with some pretty varietal fruit and savoury elements with lean, green tannins. \$32



**Galafrey Reserve Dry Grown Mount Barker Shiraz 2006 ★★★★★**

Mature, developed, savoury nose with a lift of spice. Interesting pickled onion-like characters on the palate, mingling with spicy sweet fruit and nutty oak. \$35

**Kilikanoon Covenant Clare Valley Shiraz 2006 ★★★★★**

Aromas of inky-black berry fruits and subtle oak. Lovely sweet/spicy fruit palate with a hint of green spices. Good balance and ageing well. \$38



**Taltarni Single Vineyard Heathcote Shiraz 2006 ★★★★★1/2**

Medium-bodied wine with an abundance of pretty, varietal fruit offering sweet, ripe and nicely aged flavours. \$36



**Hardys HRB D637 Clare Valley Adelaide Hills Shiraz 2006 ★★★★★**

Intense aromas of bright blackberry fruits with retained peppery characters. Great palate with gentle tannins and tasting like licorice allsorts, with flavours that linger long after the wine has gone. \$39

**Annie's Lane Copper Trail Clare Valley Shiraz Grenache Mourvedre 2006 ★★★★★1/2**

Youthful wine with years ahead of it yet. Beautiful nose. Lovely, soft and slippery in the mouth, with a seamless integration of vibrant fruit and some very "sexy" oak. "Yum!" \$35.99

**Thomson Estate Antiquarian Clare Valley Shiraz 2006 ★★★★★1/2**

Spicy/red berry nose developing lovely aged tarry characters. Palate has plenty of sweet dark berry flavours and a mouthful of tannins. Nutty development and good oak/acid combo. \$38



**Yarravale Reserve Yarra Valley Shiraz 2005 ★★★★★**

Spicy leathery/licorice bouquet. Good weight and length of sweet dark fruit flavours neatly balanced by soft, powdery tannins. \$36.43

**Yarravale Reserve Yarra Valley Shiraz 2006 ★★★★★1/2**

Generous amount of bright spicy/sweet fruit with good tannin length and a nice savoury character running through it. \$33.11



**Peregrine Ridge Limited Release Heathcote Shiraz 2006 ★★★★★1/2**

Leaning toward a more savoury style, with hints of chocolate, licorice and mint and fruity overtones. \$35

**Seabrook Barossa Valley Shiraz 2006 ★★★★★1/2**

Sweet, dark berry bouquet with a perfumed lift. Nice savoury/nutty palate with a lovely harmony of fruit sweetness. \$35

**Hartz Barn Wines General Store Barossa Shiraz 2004 ★★★★★1/2**

Dark, inky/tarry wine that's quite complex and ageing very gracefully. \$30

**Glaymond Landrace Barossa Valley Shiraz Mataro 2006 ★★★**

Intense, chunky wine smelling of new leather and with quite a 'feminine' palate. \$30



**Tolley Elite Barossa Valley McLaren Vale Shiraz 2006 ★★★**

Spicy wine balanced by lovely sweetness and traces of nice savoury characters. \$37.99 CM

**Saddler's Creek Wines Bluegrass Hunter Valley Langhorne Creek Shiraz 2006 ★★★**

Leathery/Old Spice-like aromas, and similar flavours on the complex palate. \$30

**Brothers in Arms Langhorne Creek Shiraz 2006 ★★★**

Big, heavy, alcoholic style; still in good shape, with balanced fruit/oak flavours. \$39

**Coldstream Hills Reserve Yarra Valley Shiraz 2006 ★★★**

Licorice nose and soft red fruit palate with spicy notes and hints of vanilla. \$39.99



**Sylvan Springs Estate Cyril's Reserve McLaren Vale Shiraz 2006 ★★★**

Smells like an old spice box. Up-front dark fruits on a palate developing leathery notes. \$39.99

**Hartz Barn Wines General Store Barossa Shiraz 2005 ★★★**

Developed, truffle-like aromas and a soft, even and beautifully balanced palate. \$30

**Lady Bay Vineyard Yankalilla Shiraz 2005 ★★★**

Great earthy nose - smells like a barn! Palate a bit lean but has some nice fruit sweetness. \$30

**Stella Bella Margaret River Shiraz 2004 ★★★**

Very fresh and mentholly nose. Good red fruit flavours and a big mouthful of tannins. \$30

**SHIRAZ/SYRAH & BLENDS**

**2009/2008**

**\$40 - \$50**

30 TASTED

21 AWARDED

Lots of recommended wines here, as to be expected at this price. Although the fruit was excellent, some wines would have been better with less oak and some were overripe. "You don't have to make blockbusters to justify the price - sometimes less is more."

**Chateau Tanunda Terroirs of the Barossa Lyndoch Shiraz 2008 ★★★★★**

Developed nose showing blackcurrant and spicy/nutmeg-like oak. Great palate with beautiful balance and persistence of dark fruits and chocolate; quite syrupy with powdery tannins and a dry finish. \$48

**Howard Park Scotsdale Great Southern Shiraz 2008 ★★★★★1/2**

Quite an elegant and restrained, bright purple wine; very peppery. Mint and berries on the nose and lovely cherry flavours with a sweet tannin backbone on the palate. \$40





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**Tollana Brian & Julie Hurse Vineyard Bendigo Shiraz 2008 ★★★★★1/2**

Perfumed, Old Spice-like bouquet with a bright berry lift. Soft red fruit palate with well-handled oak and a very seductive finish. "It's really good," said one judge. \$40

**Balgownie Estate Black Label Bendigo Grampians Shiraz 2008 ★★★★★**

Typical cool-climate aromas of mint and pepper, followed by a delightful varietal fruit palate with mouthwatering acid and firm, soft tannins. \$40

**Man O' War Dreadnought Waiheke Island Syrah 2008 ★★★★★**

Earthy and quite Rhone-like shiraz. Fresh spices on the nose and mulberry sweetness in the mouth, with some very good, gravelly tannins. \$40

**Sandhurst Ridge Reserve Bendigo Shiraz 2008 ★★★★★**

Attractive aromas reminiscent of Asian five spice. Palate has good powdery tannins, bright, sweet, red berry fruits and some nutty development. \$40

**Poonawatta Estate The Cuttings Eden Valley Shiraz 2008 ★★★★★**

Mature, inky, blackberry fragrances and good persistence of dense, dark fruit flavours; a touch chocolaty. Bright and youthful wine. \$49

**Del Diablo Loco Angel of the Abyss McLaren Vale Shiraz 2008 ★★★★★**

Well-made wine with an inky licorice and dark chocolate bouquet and great up-front fruit. Rich, dense and flavoursome, with a chocolaty finish. \$49.99



**Grant Burge Filsell Barossa Old Vine Shiraz 2008 ★★★★★**

Dense and inky nose with a hint of chocolate. Fresh and youthful varietal fruit flavours with juicy acidity and some earthy complexity. \$40

**Wolf Blass Grey Label McLaren Vale Shiraz 2008 ★★★★★**

Ripe style of wine that needs time to settle. Intense nutty/berry nose and excellent balance between fruit, acid, tannins and oak. \$42.99

**Saltram Winemakers Selection Barossa Valley Shiraz Tempranillo 2008 ★★★★★**

Inky/jubey nose and lovely spicy berry complexity on the palate, with some sweet oak underneath and slightly gritty tannins in support. \$49.99

**Balgownie Estate Bendigo Shiraz 2008 ★★★★★1/2**

Sweet, licoricey bouquet with a spike of spice. Palate very ripe and sweet, but not cloying, with great texture and weight. \$40

**Heathcote Winery Slaughter House Shiraz 2008 ★★★★★1/2**

Gorgeous blueberry fruit aromas and firmly structured palate with big, ripe fruit matched by equally big oak. \$40

**Howard Park Leston Margaret River Shiraz 2008 ★★★★★1/2**

Great spicy nose with a perfumed lift. Palate all structure and tannins, with bright cherry fruit flavours. \$40

**Tilly Devine McLaren Vale Shiraz 2008 ★★★★★1/2**

Complex, porty bouquet - very appealing - with a big, sweet palate offering a mouthful of dark fruit/spicy flavours. 5+ \$41.50

**Fox Gordon Hannah's Swing Barossa Valley Shiraz 2008 ★★★★★1/2**

Spicy nose with some smoky notes. Excellent up-front, spicy dark fruit with oak kicking in early. Good texture. \$44.95

**Flaxman Wines Eden Valley Shiraz 2008 ★★★★★1/2**

Lovely vibrant mulberry fragrances. Palate quite oaky and not totally integrated with the rich fruit - yet. Needs time. \$45

**Ulithorne Frux Frugis McLaren Vale Shiraz 2008 ★★★★★1/2**

Earthy nose with a lift of dried herbal aromas. Big, mouthfilling licoricey/dark berry fruit and sweet oak flavours. \$45

**Chateau Tanunda Terroirs of the Barossa Greenock Shiraz 2008 ★★★★★1/2**

Smells of vanilla pods and purple berries. Big but balanced palate with fragrant fruit and fine tannins. \$48

**First Creek Winemakers Reserve Shiraz 2009 ★★★★★**

Vibrant purple wine with youthful berry nose and soft, fresh, blackberry palate. \$42

**Sticks No 29 Strathbogie Ranges Shiraz 2008 ★★★★★**

Earthy/mushroomy aromas and dense concentration of sweet/sour flavours with a dry finish. \$45

**SHIRAZ/SYRAH & BLENDS 2007**

**\$40 - \$50**

21 TASTED  
16 AWARDED

Excellent class of big, flavoursome wines which, in some cases, were still closed. Very stylish bright fruit at the top level. "Decant some of these for a very nice drink," suggested one judge.



**Kimbolton The Rifleman Langhorne Creek Shiraz 2007 ★★★★★**

Big, voluptuous wine - very stylish. Lovely quality cedary oak sitting on top of spicy, plum pudding-like fruit with chocolaty/nutmeg characters threaded through. Another keeper. 5+ \$42



**RidgeView Generations Reserve Hunter Valley Shiraz 2007 ★★★★★**

Beautiful big, rich Aussie style - still pretty tight and firm and with huge oak, but it's well matched by a mass of spicy blackberry fruit. Still very young, with a long life ahead of it. 5+ \$40



**Madeleine's NSX Nangkita Single Vineyard Southern Fleurieu Shiraz 2007 ★★★★★1/2**

Huge, dense, almost black wine with a big hit of licorice and blackberry aromas and very big, full-flavoured palate of sweet fruit, lovely oak and excellent grippy tannins. 3-5 \$48





**Oakvale Barrel Select Hunter Valley Shiraz 2007 ★★★★★1/2**  
Big, closed and very youthful style, with intense, bright, blueberry-like fruit with seamless oak integration and, for the moment, obvious tannins. Another wine with years ahead of it. 5+ \$49

**Krondorf Symmetry Barossa Valley Shiraz 2007 ★★★★★1/2**  
Generous, oaky wine but well integrated with some gorgeous jammy fruit. Balanced and warm, with savoury traces reminiscent of roasting pan juices! \$48.99 CM

**Balgownie Estate Bendigo Shiraz 2007 ★★★★★**  
Big, rich colour, concentrated blueberry aromas and intense flavours of mint and blackberries, with leathery complexity and a spicy lift. \$40

**Dorrien Estate Bin 1 Barossa Valley Shiraz 2007 ★★★★★**  
Very spicy aromas and excellent harmony of licorice, pepper and berry flavours beautifully supported by a nice grainy tannin backbone. 3-5 \$41.99 CM



**Plantagenet Great Southern Shiraz 2007 ★★★★★**  
Dark chocolaty nose threaded through with plum fruit. Medium-bodied palate with generous, ripe, fruit cake flavours and a tight oak structure. \$40

**Alkoomi Jarrah Frankland River Shiraz 2007 ★★★★★**  
Still very young. Intense floral notes to the nose, and a medium-bodied, tightly structured palate with sweet berry fruit balanced by excellent acid/tannin combo. \$44.69

**Black Wattle Mt Benson Shiraz 2007 ★★★★★1/2**  
Very traditional style, with huge colour and lots of sweet, ripe blackberry jam fruit with good oak integration. \$40.99 CM

**Mum's Block Barossa Valley Shiraz 2007 ★★★★★1/2**  
Well-made, slightly older style with spicy plum fruit and subtle integrated oak characters. Has flavour and weight. \$42.99 CM



**Haselgrove Il Padrone McLaren Vale Shiraz 2007 ★★★★★1/2**  
Very ripe, porty nose and full-on, generous, super-ripe fruit flavours with heaps of oak to match. \$48



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- 2007 Aramis Vineyards Cabernet Sauvignon ★★★★★
- 2007 Aramis Vineyards Shiraz ★★★★★
- 2008 Aramis Vineyards Shiraz ★★★★★
- 2006 Aramis Vineyards 'The Governor' Syrah ★★★★★
- 2008 Aramis Vineyards 'The Governor' Syrah ★★★★★
- 2005 Aramis Vineyards O'Aristocratis Sparkling ★★★★★





**Claymore Wines  
Nirva'na Reserve  
Clare Valley Shiraz  
2007 ★★★**

Oak-driven style with lifted toffee aromas, and very complex, sweet and flavoursome palate. \$40

**Montirius Serine  
France Cotes du  
Rhône 2007 ★★★**

Tightly structured wine with spicy berry fruit and powerful herbal characters. \$41

**Bacchant  
Adelaide Hills  
Shiraz 2007 ★★★**

Closed, inky nose, and dark licorice notes on a sweet fruit palate with a tight structure. \$42

**Moppity Vineyards  
Reserve Hilltops  
Shiraz 2007 ★★★**

Big, rich, well-balanced, minty wine with loads of plum and boot polish-like characters. \$49.99

**SHIRAZ/SYRAH  
& BLENDS  
2006 & OLDER  
\$40 - \$50**

21 TASTED  
14 AWARDED

The judges either loved or hated these wines. The best were ripe and opulent; "You get bang for your buck here." These are also ageing propositions still exhibiting vibrant characteristics.

**Newton Forrest  
Estate Gimblett  
Gravels Hawkes Bay  
Syrah 2006 ★★★★★**

"A very classy wine," was one verdict. Quite oaky but has enough sweet berry concentration to carry it. Tight palate structure. Has much more ageing potential. 5+ \$45

**Yellow Tail by  
Casella Wines  
Limited Release  
Barossa Valley  
Shiraz 2006 ★★★★★**

Young and very intense wine with excellent clean, lifted blueberry fruit aromas and obvious, but well-integrated, oak. Palate is rich, rounded, well structured and full of flavour. 5+ \$49.95

**Yellow Tail by  
Casella Wines  
Limited Release  
Wrattenbully Shiraz  
2005 ★★★★★**

Huge minty/camphor lift to the dark varietal aromas. Very tannic palate but it's in balance with the sweet fruit and has lovely alcohol warmth. Full, rich and concentrated wine. 3-5 \$49.95



**RidgeView  
Generations Reserve  
Hunter Valley Shiraz  
2006 ★★★★★1/2**

Lifted plum fruit and chocolaty/mocha-like aromas with nice earthy elements. Much the same happening on a firm, tight palate that has an oaky tannic finish. 3-5 \$40

**Pauletts Andreas  
Polish Hill River  
Shiraz 2006 ★★★★★1/2**

Big and extremely youthful wine with nice blackberry/licorice flavours and showing a great background of oak. Excellent silky-smooth mouthfeel with great flavour length. \$48



**Peter Lehmann Eight  
Songs Barossa Shiraz  
2005 ★★★★★1/2**

Youthful classic somewhat dominated by some lovely cherry oak, but there's a generous amount of plum-like fruit characters. Well structured, with an oaky finish. \$40



**Yellow Tail by  
Casella Wines  
Limited Release  
McLaren Vale Shiraz  
2004 ★★★★★1/2**

Deep, complex wine developing beautifully, with lovely complexity of nutty oak, jammy fruit and mint. Palate structure is still firm and tight for a six-year-old wine. \$49.95

**Ben Potts  
Fiddle's Block  
Langhorne Creek  
Shiraz 2006 ★★★★★**

"A very stylish wine," commented one judge. It has a generous amount of vibrant varietal fruit that's well integrated with some lovely spicy oak. 3-5 \$40

**Dorrien Estate Bin  
1 Barossa Valley  
Shiraz 2006 ★★★★★**

Very intense, 'shriveled' berry fruit-like aromas with a hint of mint. Lovely richness of sweet, ripe black fruit flavours with a very drying, tannic finish. 5+ \$41.99 CM

**BlackJack Bendigo  
Shiraz 2005 ★★★★★1/2**

Lovely spicy nose - verging on floral. Medium-weight balanced palate with nice fruity/mulberry flavours; soft in the mouth. 5+ \$40

**Jamabro Wines The  
PT Barossa Valley  
Shiraz 2005 ★★★★★1/2**

Older, meaty style of shiraz, quite developed, with strong herbal notes and leathery overtones. Touch hot on the finish. \$40

**Yellow Tail by Casella  
Wines Premium  
McLaren Vale Shiraz  
2003 ★★★★★1/2**

Quite a developed wine, with dark, savoury, mocha/gravy-like aromas and intense, meaty flavours. Holding up well. 1-2 \$49.95

**Balthazar of the  
Barossa Shiraz  
2006 ★★★**

Closed, simple wine with tight fruit flavours and good peppery elements. 3-5 \$49.50

**Anvers The Warrior  
Adelaide Hills  
McLaren Vale  
Langhorne Creek  
Shiraz 2006 ★★★**

Big, rich, almost porty, style that smells like plum pudding and has chocolaty flavours. \$47

**SHIRAZ/SYRAH  
& BLENDS**

**\$50 - \$60**

50 TASTED  
41 AWARDED

The judges thought these were great wines across the board from different vintages, which is testament to the winemakers' ability. There were some in this higher price bracket where the fruit seemed to have been left on the vine a little too long.



**Orlando Wines  
Lawson's Padthaway  
Shiraz 2004 ★★★★★**

Amazing nose that positively reeks of mint and camphor. The palate is more a soft, lighter style, again with those distinctive minty characteristics. Has alcohol warmth and drying oak tannins. \$59.99





**Chateau Reynella  
Basket Pressed  
McLaren Vale Shiraz  
2007 ★★★★★**

Huge, generous, old-fashioned style with lovely depth and intensity of sweet varietal fruit matched by well-handled oak that all adds up to a very satisfying drinking experience! — 3-5 \$54

**Anaperenna by Ben  
Glaetzer Barossa  
Valley Shiraz  
Cabernet Sauvignon  
2007 ★★★★★**

Good purple hues and a nose that is a classy fusion of perfumed oak and spicy fruit. Generous palate, seamless structure with lovely sweet varietal fruit flavours and a suggestion of orange peel.

— 5+ \$50



**The Old Faithful Cafe  
Block McLaren Vale  
Shiraz 2007 ★★★★★1/2**

Quite an oaky wine but enhanced by a huge hit of blackberry/mulberry-type fruit characters. Sweet and generous in the mouth, with a firm finish. Will develop well.

— 5+ \$55



**James Haselgrove  
Wines Futures  
McLaren Vale Shiraz  
2008 ★★★★★**

Excellent example of the variety - complex and concentrated fusion of lifted aromatic fruit, chocolaty oak and drying, grainy tannins. Leans toward the savoury end of the spectrum. \$55

**Kaesler The Bogan  
Barossa Valley Shiraz  
2007 ★★★★★1/2**

Really classy number, almost magenta in colour but needing a few more years in the cellar. Full of ripe berry fruit and showing a floral lift with a dash of pepper and firm tannins. \$50

**Seppelt Benno  
Bendigo Shiraz  
2006 ★★★★★1/2**

Inky nose not giving much away. Firm and dry palate with excellent structure and generosity of sweet fruit and spicy oak. Nice long, firm, lingering finish. \$55.99

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**Richard Hamilton  
Centurion 116 Year  
Old Vine McLaren  
Vale Shiraz**

**2008 ★★★★★1/2**

Deep, closed and very inky nose. Tight, focused and very drying palate, packed with flavour and combined with some excellent, grainy tannins to make a "top wine". \$59.95

**The Old Faithful  
Top of the Hill  
McLaren Vale Shiraz**

**2007 ★★★★★1/2**

Big, ripe Aussie style that smells spicy with 'crushed ant' traces and has intense black pepper flavours on a firm, tightly structured palate. Cellar it for a few years. 5+ \$55

**Tatachilla Foundation  
McLaren Vale Shiraz**

**2005 ★★★★★1/2**

Great colour. Hugely concentrated ripe blackberry aromas with an edge of spicy oak. Beautifully balanced palate full of bright, peppery varietal fruit. A touch hot on the finish. 5+ \$55

**Hentley Farm  
The Beauty  
Barossa Valley  
Shiraz 2008 ★★★★★**

Very youthful wine with some nice licorice-like fruit well integrated with the oak. Nice creamy consistency in the mouth. 3-5 \$50

**Mr Riggs  
McLaren Vale Shiraz  
2008 ★★★★★**

Lifted varietal fruit bouquet and excellent concentration of blackberry and plum pudding flavours with layers of cedary oak and some leafy elements. \$50

**Summerfield  
Saieh Pyrenees  
Central Victoria  
Shiraz 2008 ★★★★★**

The nose shouts of camphor and spices and is followed by a nicely focused, jammy palate with spicy oak in a good supporting role. A keeper. 5+ \$50

**Murray Street  
Vineyards Gomersal  
Barossa Valley  
Shiraz 2007 ★★★★★**

Huge colour, big, rich, sweet, prune-like nose and a massive, flavoursome palate verging on the porty and drawing to a grippy, tannic finish. \$55



**Ill Associates  
Squid Ink Reserve  
McLaren Vale Shiraz  
2008 ★★★★★**

Still very young and not giving much away yet. The nose is closed and inky and the palate has lashings of excellent dark varietal fruit. 3-5 \$50

**Annie's Lane Copper  
Trail Clare Valley  
Shiraz 2006 ★★★★★**

Still a baby, with massive raspberry/mulberry fruit aromas. Palate remains tight, with beautifully balanced sweet fruit and savoury characters. Very stylish. 5+ \$53.99

**Gemtree  
Vineyards Obsidian  
McLaren Vale Shiraz  
2007 ★★★★★1/2**

Rich and generous shiraz with loads of sweet oak and excellent varietal fruit that fills the nose and explodes with flavour in the mouth. \$50

**Sirromet Night  
Sky Premium  
Reserve Granite  
Belt Shiraz Viognier  
2007 ★★★★★1/2**

Stylish, mid-weight wine with slightly restrained, perfumed bouquet and simple, balanced, sweet varietal flavours. \$50

**Francois Merlin  
France Saint-Joseph  
2007 ★★★★★1/2**

Fruit-driven Rhone style with a lovely combination of plum, pepper and smoked oyster characters. 3-5 \$55

**Leasingham  
Classic Clare Shiraz  
2007 ★★★★★1/2**

Modern, stinky/peppery style with obvious spicy/peppery oak lift on the nose and a tight, medium-bodied palate. \$55

**The Old Faithful Cafe  
Block McLaren Vale  
Shiraz 2006 ★★★★★1/2**

Pepper and spice on the nose. Soft in the mouth, with generous chocolaty/savoury flavours layered with berries. \$55

**The Old Faithful  
Top of the Hill  
McLaren Vale Shiraz  
2006 ★★★★★1/2**

Big, rich, sweet shiraz that's soft and warm in the mouth and has generous spicy/peppery characters. \$55

**Thorn-Clarke  
William Randell  
Barossa Valley  
Shiraz 2006 ★★★★★1/2**

Warm, oak-driven Aussie style with good concentration of jammy/plum pudding type of characters and a tannic end. \$55

**Brown Brothers  
Patricia Victoria  
Shiraz 2006 ★★★★★1/2**

Closed, inky nose and long, tight palate filled with stylish, spicy fruit and overlaid with some well-handled oak. \$55.90

**Aramis Vineyards  
The Governor  
McLaren Vale Syrah  
2006 ★★★★★1/2**

Ripe, generous and very flavoursome, old-fashioned style rich with plum jam and chocolate characters. \$55.99

**Mitolo Reiver  
Barossa Valley  
Shiraz 2007 ★★★★★**

Very soft, mature wine with generous varietal fruit characters; quite advanced for its age. \$58

**Shingleback  
D Block Reserve  
McLaren Vale Shiraz  
2006 ★★★★★1/2**

Chocolaty bouquet with savoury, pan juice-like characters. Smooth and creamy in the mouth, with dark fruit/oak flavours. \$59.95

**Paul Jaboulet  
Domaine de  
Thalabert France  
Crozes-Hermitage  
2005 ★★★★★1/2**

Quite an aged, developed wine, with a distinctively Rhone-like nose and fruity flavours with meaty/savoury complexity. \$54

**James Haselgrove  
Wines Futures  
McLaren Vale Shiraz  
2005 ★★★★★1/2**

Nicely aged, developed, cedary aromas with prune-like flavours threaded through with some nice meaty elements. \$55

**Stephen John VI  
Generations Clare  
Valley Shiraz  
Cabernet Sauvignon  
2004 ★★★★★1/2**

Candy-sweet nose with minty notes. Tightly structured palate with generous aged flavours and leathery complexity. \$50

**Saracen Estates  
Reserve Margaret  
River Shiraz  
2008 ★★★★★**

Spicy aromas with a eucalypt lift, and cool-climate minty/peppery palate. \$50

**Heathcote  
Winery Curagee  
Shiraz 2008 ★★★★★**

Lightweight with a fragrant, Beaujolais style of nose and tightly flavoured, subtle fruit flavours. \$55

**Maxime Graillet  
Domaine Des Lises  
France Crozes-  
Hermitage 2007 ★★★★★**

Delicate, cool-climate, fruit-driven style verging on floral and with orange peel characters. 3-5 \$50

**Pyrenees Ridge  
Reserve Pyrenees  
Shiraz 2007 ★★★★★**

Elegant style with simple mulberry/raspberry fruit aromas and flavours and hints of herbs. 3-5 \$50

**Murray Street  
Vineyards Greenock  
Barossa Valley  
Shiraz 2007 ★★★★★**

Powerful mix of blackberry fruit and charry oak with cedar-like development. 3-5 \$55

**Tintara The Classics  
McLaren Vale Shiraz  
2006 ★★★★★**

More modern style, with herbal/stalky characters on both nose and palate. \$52

**Yalumba Single Site  
Lyndoch Barossa  
Shiraz 2006 ★★★★★**

Full-flavoured, oaky wine with lovely rich fruit sweetness. \$59.99



**Seppelt Mount Ida Heathcote Shiraz 2006 ★★★**

Very closed nose showing a hint of herbs and spices. Quite austere and astringent palate. 3-5 \$55.99

**St Leonards Wahgunyah Ripasso Victoria Shiraz 2007 ★★★**

Lovely cool-climate, minty nose and light palate with attractive, spicy fruit. Will age very well. 5+ \$55

**Yalumba Single Site Light Pass Barossa Shiraz 2006 ★★★**

Nose is a complexity of jammy fruit and coffee characters. Generous, sweet prune juice flavours. \$59.95

**Wild Fox Organic Premium Adelaide Plains Shiraz 2005 ★★★**

Lovely bottle age on the blueberry nose, and a soft, sweet, mature licorice palate. \$50



**Trevor Jones Wild Witch Reserve Dry Grown Barossa Shiraz 2005 ★★★★★**

Generous, somewhat old-fashioned, style that still has a level of freshness. Nice mintiness to the nose and great blackberry flavours balanced by some well handled sweet oak. \$65

**SHIRAZ/SYRAH & BLENDS**  
**\$60 - \$70**

29 TASTED  
25 AWARDED

More variable class - particularly with the younger wines. The judges preferred the older wines in this class. Once again, a number of producers are pushing the envelope in terms of ripeness resulting in jammy characters.



**Chapel Hill The Vicar McLaren Vale Shiraz 2008 ★★★★★**

Very youthful, old-fashioned style with deep, rich purple hues, dense berry aromas and spicy/leathery flavours. The palate has texture and excellent mouthfeel and plenty of cellaring potential. 3-5 \$60

**La Pleiade Chapoutier Jasper Hill Heathcote Shiraz 2006 ★★★★★**

Amazingly aromatic blueberry bouquet with bright peppery notes, followed by a nicely balanced, hot chocolatey palate layered with sweet varietal fruit that fills the mouth with lovely long flavours. \$69

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**Thomas Hardy Wines  
Imprimatur Shiraz  
2005 ★★★★★1/2**  
Big, chocolaty shiraz offering beautiful drinking right now. Slight jasmine edge to the nose and lovely soft, cedar-like palate with generous varietal fruit flavours. \$66



**Peregrine Ridge  
Winemaker's Reserve  
Heathcote Shiraz  
2006 ★★★★★1/2**  
Very complex oaky/chocolaty style. Smells of cigar boxes and leather. Soft and warm in the mouth and tasting quite peppery, with a hot finish. Good commercial wine. 3-5 \$60

**Warrenmang Estate  
Pyrenees Shiraz  
2007 ★★★★★1/2**

Very oaky, tightly structured wine. Nice whiff of varietal fruit on the nose. Medium-bodied palate is stylish and full of lovely varietal flavours with a creamy mouthfeel. 3-5 \$60

**Domaine Georges  
Vernay France Saint-Joseph 2006 ★★★★★**

Fusion of cool-climate varietal fruits with some lovely lifted, spicy elements. Delightful palate, firm, tight and tannic. \$65

**DogRidge MVP Most Valuable Player  
McLaren Vale Shiraz  
2004 ★★★★★**

Spicy/inky nose with a bright, sweet note. Creamy in the mouth and layered with long, lingering, chocolaty oak and varietal fruit flavours. \$65



**Wirra Wirra RSW  
McLaren Vale Shiraz  
2008 ★★★★★**

Ripe plum aromas complemented by some nice nutty oak. Very flavoursome, medium-bodied, oaky palate with some lovely soft tannins. 3-5 \$65



**Bleasdale  
Powder Monkey  
Langhorne Creek  
Shiraz 2008 ★★★★★**

Intense licorice/blueberry bouquet, followed by a drying, savoury palate with obvious charry oak layered with dark fruit characters. 3-5 \$65



**Wyndham Estate  
Black Cluster  
Hunter Valley Shiraz  
2006 ★★★★★**

Projects big, chocolaty aromas and has a tight, tarry palate with peppery style of fruit flavours well matched by a good level of charry oak. \$65

**The Lane  
Vineyard Reunion  
Single Vineyard  
Adelaide Hills Shiraz  
2008 ★★★★★**

Dark chocolaty shiraz with a slight hint of leafiness on the nose and a palate that's ripe and sweet and full of varietal fruit flavours. \$65

**Yelland & Papps  
Divine Barossa Valley  
Shiraz 2008 ★★★★★1/2**

Massive hit of prune juice-like characters on the nose. Solid palate - quite porty but with balancing charry oak. 3-5 \$65

**McWilliam's Wines  
Mount Pleasant  
Maurice O'Shea  
Shiraz 2007 ★★★★★1/2**

Ripe, porty fruit aromas and a hot, sweet, full-bodied palate with plenty of punchy, prune juice flavours. \$65



**Taltarni Reserve  
Moonambel  
Vineyards Pyrenees  
Shiraz Cabernet  
2004 ★★★★★1/2**

Mature fruit nose with nice mintiness. Excellent palate - still fresh and tight, with blackberry fruit and some subtle oak. 3-5 \$65

**Seppelt St Peters  
Grampians Shiraz  
2006 ★★★★★1/2**

Sweet, ripe, fruit-driven wine with lively prune fruit bouquet and tight, fresh, blackberry/plum flavours. \$69.99

**DogRidge MVP Most Valuable Player  
McLaren Vale Shiraz  
2005 ★★★★★1/2**

Developed Christmas cake fruit on the nose, and a palate with nice aged characters and quite warm in the mouth. \$65

**Whistler Wines The  
Reserve Barossa  
Shiraz 2008 ★★★**  
Ripe concentration of intense, porty aromas and a super-sweet palate - very chocolaty. \$62

**Grampians Estate  
Streton Reserve  
Shiraz 2008 ★★★**

Multi-layered aromas and very rich, ripe palate with lovely creamy mouthfeel. Needs time. 3-5 \$65

**Hand Picked Rolf  
Binder Signature  
Series Barossa  
Shiraz 2008 ★★★**

Advanced candied bouquet and tight palate. Good body, with fruit flavour richness. 5+ \$69.95

**Serafino Sharktooth  
McLaren Vale Shiraz  
2007 ★★★**

Intense colour, subdued licorice aromas and chocolaty flavours on an austere palate. 5+ \$60

**DogRidge MVP Most Valuable Player  
McLaren Vale Shiraz  
2007 ★★★**

Oak-driven, nutmeg-like nose and a lean and spicy palate with plum flavours. 3-5 \$65

**Taylor's St Andrews  
Clare Valley Shiraz  
2004 ★★★**

Developed, oaky style with quite a meaty nose and soft, creamy fruit palate. \$60



**Eldredge Vineyards  
Gilt Edge Clare Valley  
Shiraz 2004 ★★★**

Very traditional big, black blockbuster. Sweet fruit lift to the nose and generous flavours. \$65

**Tahbilk Eric Stevens  
Purbrick Shiraz  
2004 ★★★**

Dry, savoury shiraz with good peppery flavours and cedar-like development. \$69.95

**SHIRAZ/SYRAH  
& BLENDS**

**\$70 - \$80**

26 TASTED

23 AWARDED

Not many faulty wines here, but the judges found a few were excessively alcoholic or tannic and some offered acceptable drinking but were lacking distinction for this price. The best wines had flavour, texture, balance and "something interesting".

**John Forrest  
Collection Gimblett  
Gravels Hawkes Bay  
Syrah 2006 ★★★★★**

Perfumed, minty aromas with some cracked pepper characters. Lovely long, evenly textured palate of good weight, with pure, fine, cool-climate fruit flavours and a high level of oak. \$70

**Saltram No.1 Barossa  
Shiraz 2006 ★★★★★**

Very promising young, vivid purple, wine. Vibrant dark berry and plum-like nose. Luscious palate, with the tannins keeping it savoury. Needs more time to evolve. Very stylish. \$77.99

**Kilikanoon Oracle  
Clare Valley Shiraz  
2007 ★★★★★1/2**

Vibrant, perfumed plum aromas and a palate that offers some interesting layers of spicy oak and damson plum type of fruit. Big tannic backbone. Reasonably long finish. \$75



**Bimbadgen Family  
Selection Jolly  
Jake McLaren Vale  
Hunter Valley Shiraz  
2006 ★★★★★**

Quite a developed rustic/earthy nose. Lovely silky texture to a long palate with an earthy, juicy flavour profile and a lingering finish. \$75



**Jacob's Creek  
Johann South  
Australia Shiraz  
Cabernet 2004 ★★★★★**

Floral/vanilla aromas and a long, vibrant palate that's very youthful, beautifully textured and has nicely balanced acid and tannins. \$74.99

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**Kilikanoon  
Green's Vineyard  
Barossa Valley  
Shiraz 2007 ★★★★★**

Traditional Aussie style with excellent savoury complexity. Has massive wood but a good density of fruit that just shows through. \$75

**McGuigan Farms  
Barossa Valley  
Shiraz 2008 ★★★★★**

Young, lush and very succulent wine with an abundance of vibrant varietal fruit and good gravelly tannins on a long, texturally even palate. \$70



**Lady Bay Vineyard  
Limited Release  
Southern Fleurieu  
Peninsula Shiraz  
Cabernet Sauvignon  
2006 ★★★★★**

Unusual medicinal aromas with 'crushed ant'-like traces. Robust, full-bodied palate with long, youthful flavours and well-balanced tannins. \$70

**Fox Creek Reserve  
McLaren Vale Shiraz  
2006 ★★★★★**

Chocolaty/mocha oak aromas leading to an 'exotic', juicy, raisined fruit/chocolate palate with loads of tannins and decent flavour length. \$70

**Brand's Laira  
Stentiford's  
Old Vine Shiraz  
2006 ★★★★★**

Big, brash, alcoholic wine with power and intensity. Nice developed spicy/mint aromas and long, lingering, varietal fruit and oak flavours. \$74.99

**Kilikanoon  
Green's Vineyard  
Barossa Valley  
Shiraz 2006 ★★★★★**

Very stylish, well-balanced wine developing attractive bottle-age characters. Coal tar and berry nose and dark fruit flavours. \$75

**Nashwauk Wrecked  
McLaren Vale Shiraz  
2008 ★★1/2**

Evolved, earthy nose and silky-smooth, oaky palate with a big alcohol hit and some lovely jubey fruit flavours. \$70

**Capercaillie The  
Ghillie Hunter Valley  
Shiraz 2007 ★★1/2**

Very lifted, peppery/spicy aromas. Palate long, smooth and rounded, with good fruit weight and reasonable length. \$70

**The Hay Paddock  
Waiheke Island  
Syrah 2007 ★★1/2**

Nose of cracked pepper and heavily toasted oak. Long, fine palate. Needs more time - "It will get there," said one judge. \$72

**Kalleske Eduard Old  
Vine Barossa Valley  
Shiraz 2008 ★★**

Loaded with oak and mulberries. Chunky palate with lots of tannins. \$75

**Moorilla Muse  
Series Tasmania  
Syrah 2008 ★★**

Tight, spicy wine with vanillin nose and lovely long, juicy palate. \$75

**Fox Creek Reserve  
McLaren Vale Shiraz  
2007 ★★**

Quite a ripe blackcurrant/olive nose and very developed, luscious fruit palate. \$70

**Capercaillie The  
Ghillie Hunter Valley  
Shiraz 2006 ★★**

Cedary oak bouquet and smooth, juicy, well-balanced floral/strawberry palate. \$70

**J. L. Chave Offerus  
France Saint-Joseph  
2006 ★★**

Unusual, almost salty, nose. Fine acid palate with pinot-like strawberry fruit and great tannins. \$75

**Kilikanoon M  
McLaren Vale Shiraz  
2006 ★★**

Evolved aromas with hints of violets. Full-bodied, savoury palate with plenty of tannins. \$75

**Maxwell  
Minotaur Reserve  
McLaren Vale Shiraz  
2006 ★★**

Big, inky style with huge tannin structure but has enough fleshy fruit to balance. \$75

**Murray Street  
Vineyards Sophia  
Barossa Valley  
Shiraz 2006 ★★**

Big, tannic wine with some dense berry fruit sitting underneath. Quite hot. \$75

**Wynns Coonawarra  
Estate Michael  
Limited Release  
Coonawarra Shiraz  
2005 ★★**

Evolved chocolaty nose with a minty/medicinal note. Very tannic sweet fruit palate. \$76

**SHIRAZ/SYRAH  
& BLENDS  
\$80 - \$100**

22 TASTED  
17 AWARDED

"A diverse range of styles making it a more interesting class of wines, not necessarily better than the previous group." Generally these wines are ready for drinking now or soon, rather than being aged further.

**Clonakilla  
Shiraz Viognier  
2008 ★★★★★**

Classy, opulent wine with spicy/barnyardy bouquet and gorgeous medium-bodied palate with long, succulent spicy/fruit flavours. Very young. Let it sit in the cellar for a few years and be rewarded. \$86



**Simpatico Wines  
Stonewell Shiraz  
2008 ★★★★★1/2**

Great colour. Pleasant headful of intense plum and raspberry fruit aromas. Tightly structured palate is soft in the mouth and has lashings of candied fruit flavours seamlessly blending with the oak. \$80

**Yalumba The  
Octavius Barossa  
Shiraz 2005 ★★★★★1/2**

Youthful colour, vibrant, perfumed nose and long, lingering, dense palate with fresh, spicy, varietal fruit flavours - very intense. All it needs now is to do some more time in the cellar. \$99.95

**Barossa Valley Estate  
E&E Black Pepper  
Barossa Valley Shiraz  
2005 ★★★★★1/2**

Abundance of excellent, dense, slightly stewed blackcurrant-like fruit with some tarry/licorice elements. Big, dense palate with excellent structure and nice length of sweet oak characters. \$90

**Paper Eagle Rarefied  
Air McLaren Vale  
Shiraz 2007 ★★★★★**

Pretty, floral aromas and an inky fruit palate. Quite muscular and hot. "Very young but already looking impressive," said one judge. \$90

**Elderton Command  
Single Vineyard  
Barossa Shiraz  
2006 ★★★★★**

Developed colour and bright, minty/chocolate complexity on the nose, followed by a palate that's very oaky - but the fruit does survive! \$95

**Kaesler WOMS  
Barossa Valley  
Shiraz Cabernet  
2008 ★★1/2**

Interesting, unusual aromas. Lovely long, velvety palate with beautifully structured tannins and dense, brooding fruit. \$80

**Chateau Tanunda  
The Chateau  
100 Year Old Vines  
Barossa Shiraz  
2008 ★★1/2**

Very heavy, dense oak sitting on top of slightly stewed dark berry/plum fruit. Needs time to integrate. \$95

**Bilancia la Collina  
Hawke's Bay Syrah  
2007 ★★1/2**

Evolved, earthy nose with a dash of pepper and spice. Long, juicy palate shows lovely complexity and firm tannins. \$80



**Poonawatta Estate  
The 1880 Eden Valley  
Shiraz 2007 ★★1/2**

Complex, savoury bouquet, and quite a ripe, fleshy palate with flavours of blackcurrants layered with charry oak. \$80

**Warrenmang  
Black Puma Shiraz  
2007 ★★1/2**

Big, oaky wine with dark, brooding fruits. Very acid-driven but it's all in balance; just young and raw and needing time. \$80

**Katnook Estate  
Prodigy Coonawarra  
Shiraz 2006 ★★1/2**

Evolved, tarry/leathery wine - very complex. A lift of perfume on the nose, followed by a long, savoury palate. \$95

**Peter Lehmann  
Stonewell Barossa  
Shiraz 2005 ★★1/2**

"Like a rich, complex chocolate pudding," thought one judge. Well-balanced, old-fashioned style developing nicely. \$90

**Mollydooker Carnival  
Love McLaren Vale  
Shiraz 2009 ★★★**

Very young, with intense, up-front primary fruit. Quite an exotic palate but a tad short. \$90

**Bilancia la Collina  
Hawke's Bay Syrah  
2008 ★★★**

Notes of green apples on the nose and slightly stewed fruit palate. Needs time to get it together. \$80

**Bethany GR 10  
Reserve Barossa  
Shiraz 2005 ★★★**

Very mature for an '05, offering a melange of meaty, earthy, tarry, leathery characters. \$85

**Bethany GR 11  
Reserve Barossa  
Shiraz 2006 ★★★**

Oaky nose developing some nice leathery aged notes. Flavourful palate is long and complex. \$85

**SHIRAZ/SYRAH  
& BLENDS**

**\$100 - \$200**

19 TASTED

15 AWARDED

The judges found this a disappointing group for the price. "Some are trying to push the limit in terms of complexity, which sometimes works but sometimes delivers the wrong sort of complexity," suggested one judge. A number of wines were at their peak.



**Wolf Blass Platinum  
Label Barossa Shiraz  
2006 ★★★★★**

Inky-purple wine with lovely dense, layered aromas and a robust but 'slinky' palate with youthful fruit flavours and heaps of oak. Has balance and structure. Described by one judge as "a sleeper". \$169.99

**Chateau Tanunda  
The Everest Barossa  
Valley Shiraz  
2005 ★★1/2**

Pleasant, medicinal type of aromas. Lovely palate with an intense burst of fruit flavours - still bright and fresh and very long, with a hint of gherkin-like characters. Developing beautifully. \$160



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**Penfolds RWT Barossa Valley Shiraz 2007 ★★★★★**  
Savoury/earthy shiraz with hot alcohol. Smells spicy. Palate has lovely velvety tannins. \$174.99

**Saltram The Journal Barossa Valley Shiraz 2006 ★★★★★**  
Big, dense, extracted wine with coal tar aromas and huge fresh fruit flavours on a big, tannic palate - still fresh and young. "An older style but a good one." \$125



**Wolf Blass Platinum Label Barossa Shiraz 2007 ★★★★★**  
Big, youthful, licoricey wine. Very dense, chocolaty, dark fruit nose and what was described as a "joyously sweet palate" with quite exotic characters and a hot finish. \$169.99

**Kilikanoon R Barossa Valley Shiraz 2006 ★★★★★1/2**  
Spicy/dusty oak on the nose, followed by a ripe, syrupy palate with lovely fleshy fruit flavours. \$114

**Rene Rostaing France Cote-Rotie 2006 ★★★★★1/2**  
Aromas of pepper and cherries, and a vibrant, acid-driven palate full of slightly feral, savoury/meaty flavours. \$151

**Haskell Aeon Vineyard Series Stellenbosch Syrah 2007 ★★★**  
Barnyard/Vegemite-like nose and a soft, fleshy, red berry palate with lovely structure. Very long. \$104

**Jasper Hill Emily's Paddock Heathcote Shiraz Cabernet Franc 2007 ★★★**  
Smells like tobacco leaves and olives. Big, chunky, chewy, tannic palate with jubey fruit. \$111

**Trinity Hill Homage Gimblett Gravels Syrah 2007 ★★★**  
Jubey fruit aromas with a peppery note. Long, oak-driven palate, on the savoury side. \$120

**Grant Burge Meshach Barossa Shiraz 2005 ★★★**  
Hot, 'blocky' number with succulent, ripe, spicy plum fruit developing earthy complexity. \$145

**Dry River Lovat Vineyard Amaranth Martinborough Syrah 2006 ★★★**  
Sweet, syrupy, toffee aromas and an intense concentration of flavours on the long palate. \$115

**E.Guigal Vignes De L'Hospice France Saint-Joseph 2006 ★★★**  
Spicy, perfumed bouquet and beautifully textured, oak-dominated palate with velvety tannins. \$190

**Thomas Hardy Wines Dizzy 201 Shiraz 2005 ★★★**  
Complex wine with vegetal hints, slight meaty intensity and some greenness. \$195

**Haskell Pillars Vineyard Series Stellenbosch Syrah 2007 ★★★**  
Complexity of spicy/vegetal aromas. Silky-smooth in the mouth, with lean, spicy, green flavours. \$140

**SHIRAZ/SYRAH & BLENDS**  
**\$200 +**  
14 TASTED  
11 AWARDED

Strong class deserving further attention. "These wines grew in the glass," said one judge. "It's like listening to Wagner - the wines need to be drawn out!" Most these wines will age well, which is what you would expect at this price.

**Penfolds Bin 95 Grange 2005 ★★★★★**  
Dense, long and lovely; vibrant and youthful. Lovely zippy, dark, licoricey fruit with the perfect level of stylish oak. Has some traces of dried herbs and some very good tannins. Still a youth! \$499



**Domaine Auguste Clape Rhone Cornas 2006 ★★★★★**  
Almost sooty, inky nose with lovely lifted floral/violet aromas. Firm and tannic in the mouth, with a great acid spine and plenty of bright, spicy, perfumed, plum-like flavours. \$210



**E.Guigal Chateau d'Ampuis France Cote-Rotie 2005 ★★★★★**  
Iodine-like bouquet leading to a palate that's long and silky-smooth, with suede-like texture and exhibiting quite lean, savoury-like flavours with good level of drying tannins. \$290



**Cathcart Ridge Estate The Grampian Shiraz 2006 ★★★★★**  
Succulent wine heavily dosed with oak. Massive palate structure, with elegant, perfumed fruit pushing its way through. Nice edgy tannins. \$400

**Torbreck Run Rig Barossa Valley Shiraz 2005 ★★★★★**  
Funky/earthy nose with slight meaty edge. Layers of chocolate and rich, raspberry type of fruit flavours with lovely length of tannins in support. \$260

**Henschke Hill of Grace Eden Valley Shiraz 2005 ★★★★★**  
Chocolaty/meaty bouquet; some nice spices. Beautiful long, harmoniously balanced palate with soft, fleshy blackcurrant/licorice fruit. \$575

**Greenock Creek Roennfeldt Road Shiraz 2004 ★★★★★**  
Huge dusty oak matched by dense, inky fruit with sweet raisined notes and plenty of alcohol heat. Old-fashioned style of shiraz. \$270

**Cathcart Ridge Estate The Grampian Shiraz 2008 ★★★**  
Gently spiced, silky-smooth shiraz with lots of vanillin oak and plummy fruit. \$420

**Clarendon Hills Astralis Syrah 2006 ★★★**  
Exotic earthy/iodine nose, leading to a slightly cloying, complex palate. \$515

**Cathcart Ridge Estate The Grampian Shiraz 2003 ★★★**  
Slightly perfumed aromas and a "balsy" palate full of confectionery-sweet black fruit. Getting tired. \$385

**Cathcart Ridge Estate The Grampian Shiraz 2002 ★★★**  
Varnishy development on the oaky nose and sweet varietal fruit on the palate, with tarry elements. \$380



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119 TASTED  
77 AWARDED

## SEMILLON & BLENDS

This year we were a little disappointed at the overall quality at the lower-priced end, but soon forgot this as we saw some brilliant wines as we moved up the ladder. These wines showed the typical citrus intensity of the variety and its ability to age gracefully and beautifully!

### SEMILLON & BLENDS UNDER \$10

9 TASTED  
4 AWARDED

There were a few worthwhile wines here but also some that lacked intensity and vibrancy.



#### **Aldi Stores Twisted Fork Semillon Sauvignon Blanc 2009 ★★★**

Sherbety/minerally bouquet and zesty, vibrant lemon flavours with citrus aftertaste. \$8.99



#### **Warburn Estate Gossips Australian Marlborough Semillon Sauvignon Blanc 2010 ★★★**

Smells quite tropical, with estery overtones. Green apple/capsicum palate. Good acid. \$5

#### **De Bortoli Sacred Hill Semillon Sauvignon Blanc 2009 ★★★**

Subtle fruit salad aromas; slightly floral. Lots of brown lime-like flavours. \$7.50

#### **Penmara Wines The White Ribbon Hunter Valley Semillon 2009 ★★★**

Lemon sherbet and green bean nose, and sweet lime cordial-like flavours. \$9.95

### SEMILLON & BLENDS \$10 - \$15

17 TASTED  
11 AWARDED

Mixture of some nicely balanced, light, fresh citrus styles for easy drinking but there were too many hard acid wines and even a few showing sulphide overtones.



#### **Buller Beverford Victoria Semillon Sauvignon Blanc 2008 ★★★★★**

Quite complex aromas with toasty, bottle-aged characters. Vibrant, juicy palate with a complexity of citrus, lemongrass, lime zest and toasty flavours. \$13



#### **H by Haselgrove Semillon Sauvignon Blanc 2009 ★★★★★**

Sweaty and pungent passionfruit and gooseberry aromas lead onto a vibrant palate full of rich, lingering, sweaty, green pea flavours. \$12

#### **Wangolina Station Semillon Sauvignon Blanc 2009 ★★★1/2**

Minerally green lime nose with a herbal lift and toasty edge. Generous tropical/melon palate with a zippy finish. \$14

#### **The Wine Society Premium Selection Tyrrell's Hunter Valley Semillon 2009 ★★★**

Lots of quince-like characters on nose and palate, layered with limes and nettles. \$11.99

#### **Taylors Promised Land South Australia Semillon Sauvignon Blanc 2009 ★★★**

Perfumed nose - smells like musk lollies. Similar characters on the palate. Citrusy end. \$13



**Cumulus Five Friends Central Ranges Semillon Sauvignon Blanc 2009 ★★★**

Chalky, sherbety nose and good balance of estery fruit salad and tropical fruit flavours. \$12.99

**Peter Lehmann Wines Clancy's Semillon Sauvignon Blanc 2009 ★★★**

Minerally nose with slight woodiness that follows through to a grassy/asparagus palate. \$13

**Chain of Ponds Novello Adelaide Hills Semillon Sauvignon Blanc 2009 ★★★**

Lots of floral aromatics; estery and perfumed. Drying lemon sherbet palate high in acid. \$14

**St Hallett Poacher's Blend Barossa Semillon Sauvignon Blanc 2009 ★★★**

Quite intense green bean/capsicum aromas and flavoursome buttery palate with steely acidity. \$14

**Two Rivers Hunter Valley Semillon Sauvignon Blanc 2009 ★★★**

Intense, complex, toasty lemongrass and lime nose, and long, lingering, lemongrass flavours. \$14

**Tempus Two Varietal Semillon Sauvignon Blanc 2009 ★★★**

Nose like a lemon tart with hints of lime peel, followed by a sweet/sour fruit palate with crisp acidity. \$14.99

**SEMILLON BLENDS**

**\$15 - \$20**

13 TASTED  
8 AWARDED

The judges found this group of blends a step up from the previous one. There was better quality fruit but also better winemaking, with harmonious acidity and plenty of length.



**Audrey Wilkinson Hunter Valley Marlborough Semillon Sauvignon Blanc 2009 ★★★★★**

Very attractive, slightly oily, nose smelling of passionfruit, gooseberry, limes and herbs. Great array of rich, ripe fruit salad flavours with excellent acid backbone. Well-made wine. \$19.99

**Wyndham Estate SEA Semillon Sauvignon Blanc 2009 ★★★★★**

Fresh and zesty citrus sherbet-like aromas, and a stylish fruit salad palate with a slight herbal lift. Long and slightly drying finish. \$15.99

**Whistler Wines Audrey May Barossa Semillon Sauvignon Blanc 2010 ★★★1/2**

Estery/minerally lemon sherbet aromas and simple green bean/ripe lime palate with a powerful hit of flavour. \$19

**Oakover Wines Western Australia Semillon Sauvignon Blanc 2009 ★★★1/2**

Quinces and apples on the nose, with some toastiness. Attractive, well-balanced, clean, crisp, green lime flavours. \$17.99

**K1 by Geoff Hardy Silver Label Adelaide Hills Semillon Viognier 2008 ★★★**

Good food wine with a buttery/apricot bouquet and a luscious palate with creamy mouthfeel. \$18

**Shaw Vineyard Estate Winemakers Selection Canberra District Semillon Sauvignon Blanc 2009 ★★★**

Nice blend of citrus aromas with a slightly oily character. Cut grass and lime/lemon flavours. \$15

**Prince Hill Acrobat Semillon Sauvignon Blanc 2009 ★★★**

Nice nutty/toasty complexity developing on the citrusy nose, and a palate with lemon acidity. \$15



**Hungerford Hill Fishcage Hunter Valley Semillon Sauvignon Blanc 2009 ★★★**

Very juicy and complex, citrusy style with great flavours and lots of austere acidity. \$17.99

**SEMILLON**

**\$15 - \$20**

18 TASTED  
11 AWARDED

"When they are good they are very very good," suggested one judge. Different styles here, with some showing oak influences and others having bright, fruit-driven flavours.

**Tempus Two Copper Zenith Hunter Valley Semillon 2005 ★★★★★1/2**

Very complex nose with an intensity of lemongrass, citrus and toasty characters. Acid drives the very flavoursome toasty/lemon curd palate with its long, drying finish. \$19.99

**Heritage Wines Barossa Semillon 2010 ★★★★★**

Great example of the varietal. Smells of freshly cut grass with hints of beans and lemongrass. Excellent balance of estery, acidic flavours. \$15

**Chalkers Crossing Hilltops Semillon 2009 ★★★★★**

Lifted lemon and green lime aromas. Zesty lemony flavours mingle with attractive fruit salad characters. Good supporting acid backbone. \$18

**VineCrest Barossa Valley Semillon 2007 ★★★★★**

Toasty/oaky nose with very ripe, developed pineapple fruit beneath. Good length of soft, honeysuckle-like flavours. Needs food. \$16

**Tempus Two Copper Zenith Hunter Valley Semillon 2007 ★★★★★**

Attractive delicate green apple nose. Great flavour profile, lemony acid and toasty age. Great balance between acid and residual sugar. \$19.99

**JUDGES**



**Matt Holdstock**  
Senior Oenologist with the Australian Wine Research Institute. Has vintaged in South Australia, Sonoma (California), and Bordeaux (France). Associate judge at the Australian Small Winemaker's Show.



**Neville Falkenberg**  
Wine consultant. Formerly senior winemaker for Ross Estate. Previously chief Winemaker at Chain of Ponds Wines for five years; 31 vintages completed, with 26 years at Tollana and Penfolds Wines. Associate judge Adelaide and Canberra wine shows.



**Stephen Bennett**  
Consultant and contract winemaker. Has spent the past 15 years as consultant winemaker in Eastern Europe, including Bulgaria, Romania, Moldova and Ukraine. Judge at Romania's International Wine Show (2002-2006).



**Kettle Lane Hunter Valley Semillon 2009 ★★★1/2**

Citrusy, cut-grass style with great flavour length. Some yeasty notes to the nose and good balancing acidity on the palate. \$16.99

**Bethany Barossa Semillon 2008 ★★★1/2**

Developing bottle age gives complex, toasty, brown lime aromas and rich, mouthfilling, honeyed citrus flavours. \$18

**Barossa Valley Estate Entourage Barossa Valley Semillon 2009 ★★★**

Musk lollies merge with lemon sherbet aromas, which are echoed on the crisp acid palate. \$15

**Pertaringa Bonfire Block Adelaide Semillon 2009 ★★★**

Nutty nose with marzipan-like notes. Woody palate has sweet varietal fruit flavours showing. \$18

**Coolangatta Estate Estate Grown Shoalhaven Coast Semillon 2009 ★★★**

Simple citrus/tropical nose. High-acid palate with long, lingering, fresh varietal flavours. \$19

**De Bortoli Hunter Valley Semillon 2007 ★★★**

Citrus dominates the nose and has some toastiness. Long, lean, green apple palate will age well. \$19.50

## SEMILLON BLENDS

**\$20 - \$25**

11 TASTED

5 AWARDED

The panel was disappointed. "The previous blend price category offered better value and quality," said one judge. "You expect to see something for your money."



**Wills Domain Margaret River Semillon Sauvignon Blanc 2010 ★★★★★1/2**

Pungent concoction of gooseberry, passionfruit and asparagus aromas and great intensity of lychee, passionfruit and lime juice flavours. Slightly oily texture. Crisp acid. \$21.50



**Heidenreich Estate The Old School Blackboard Blend Barossa Valley Semillon Sauvignon Blanc 2010 ★★1/2**

Complex tropical aromas mingle with estery, herbaceous elements. Good semillon varietal flavours. Great food wine. \$20

**Stonehurst Cedar Creek Hunter Valley Semillon Chardonnay 2009 ★★★**

Young, estery citrus/tropical nose and soft, rounded, sweet fruit/vanillin oak palate. \$20

**Alkoomi Frankland River Semillon Sauvignon Blanc 2009 ★★★**

Austere, mineral lime style. Subdued nose and balanced acid/residual sugar/fruit palate. \$20.36

**Grant Burge Zerk Barossa Semillon Viognier 2009 ★★★**

Ripe, perfumed apricot fragrances and a palate with rich mouthfeel and flowery/tropical flavours. \$22

## SEMILLON

**\$20 - \$25**

22 TASTED

14 AWARDED

Excellent flight offering great value at the top end. "Nice source material here," noted one judge. The good wines showed complexity of fruit and a degree of fresh acidity, or a nice oak balance or great ageing potential. Or all of the above!

**McGuigan Bin 9000 Hunter Valley Semillon 2007 ★★★★★**

Excellent intensity of ripe citrus/lemon curd aromas with a mineral character. Beautiful, seamlessly balanced palate with long, lingering lime and lemongrass flavours and crisp acidity. 5+ \$20



**Were Estate Margaret River Semillon 2005 ★★★★★**

Fantastic nose - all malty and butterscotch-like - followed by a long, creamy palate brimming over with beautiful toasty/malty flavours balanced by a crisp, mineral acid backbone. \$22

**McWilliam's Mount Pleasant Lovedale Hunter Valley Semillon 2005 ★★★★★**

Great wine ageing beautifully. Appealing smoky/honeysuckle nose and a rich and generous palate showing loads of flavours and lovely toastiness. Very elegant, with a great finish. \$21.99

**Whistler Wines The Reserve Barossa Semillon 2008 ★★★★★1/2**

Great colour - almost fluro-green. Nose has a complexity of honeysuckle, cashew nut, green bean and grassy notes, which follows through to the very stylish palate. \$21



**Galafrey Reserve Western Australia Semillon 2009 ★★★★★1/2**

Rich and complex style with toasty oaky aromas showing a hint of honeysuckle. Flavourful tropical palate with well-handled oak, excellent structure and good length. \$22

**Kelman Hunter Valley Semillon 2010 ★★★★★**

Delicate citrus nose; hints of herbs and grass. Feels silky in the mouth and has zesty lemon/lime flavours and lean acid spine. Good ageing potential. 5+ \$22

**Coolangatta Estate Estate Grown Shoalhaven Coast Semillon 2008 ★★★★★**

Intensely complex bouquet with early stages of toasty development happening. Loads of flavours matched by fresh, lively acid. Still a baby! \$22

**Two Rivers Reserve Hunter Valley Semillon 2007 ★★1/2**

Toasty lemon/lime richness on the nose and some smoky bacon flavours on a creamy palate with crisp acidity. 5+ \$20





**Bunnamagoo Estate  
Mudgee Semillon  
2009 ★★★**  
Limes and lemons on nose and palate, with chalky characters on the nose. Lemon acid on the finish. \$21.95

**Ernest Hill Cyril  
Premium Hunter  
Semillon 2010 ★★★**  
Citrus nose has subtle herbal characters. Palate austere, with citrus dominating. \$20

**Audrey Wilkinson  
Winemakers  
Selection Hunter  
Valley Semillon  
2009 ★★★**  
Developed citrus aromas with some subtle oak. Tastes like a lemon sorbet. Great acid/sugar balance. \$22

**Coolangatta Estate  
Individual Vineyard  
Wollstonecraft  
Shoalhaven Coast  
Semillon 2009 ★★★**  
Subtle nose smelling of cut grass and green beans. Very acidic, sherbety palate. Needs time. \$22

**Pokolbin Estate Phil  
Swannell Hunter  
Valley Semillon  
2008 ★★★**  
Very good young semillon that will get better and more approachable as it ages further. \$22

**Stonehurst Cedar  
Creek Hunter Valley  
Semillon 2007 ★★★**  
Lifted, toasty, fruit-driven nose. Lovely mouthfeel, fresh lime fruit flavours, good acid. \$20

**SEMILLON**  
**\$25 - \$30**  
11 TASTED  
10 AWARDED

Great consistency here. Excellent examples of the variety, with great flavour intensity and length.



**Pokolbin Estate Phil  
Swannell Hunter  
Valley Semillon  
2006 ★★★★★**  
"An excellent wine," declared one judge. It has aromas of lemon tarts laced with honeysuckle and developing toasty/butterscotch nuances. Loads of flavour and still amazingly fresh. \$25



**Wills Domain  
Margaret  
River Semillon  
2007 ★★★★★1/2**  
Fantastic green colour. Smells of lemons, butterscotch and buttered toast. Palate has richness and fullness with well-handled oak and developing toasty complexity. \$25

**Capercaille Hunter  
Valley Semillon  
2008 ★★★★★1/2**  
Intense, lifted aromas of grass, herbs and honeysuckle with nice nutty smokiness developing. Lovely fresh, vibrant palate has intensity of flavour and great acidity. \$25

**McGuigan Vineyard  
Select Hunter Valley  
Semillon 2005 ★★★★★**  
Toasty green apple nose and lively spunky mealy/malty palate with more of the green apple characters. Five years old and still a baby! \$25



**Gartelmann  
Benjamin Hunter  
Valley Semillon  
2010 ★★★★★**  
Intense asparagus and canned pea aromas with a perfumed lift. More asparagus on the palate, mixed with snow pea notes. Excellent young wine. \$25

**Coolangatta Estate  
Estate Grown  
Shoalhaven Coast  
Semillon 2003 ★★★★★**  
Powerful perfumed lift to the citrusy nose. Palate has loads of flavour and plenty of character, with a spine of green apple-like acidity. \$27

**Pokolbin Estate  
Ken Bray Hunter  
Valley Semillon  
2009 ★★★★★1/2**  
Light, lemony nose and rich, complex palate with big, punchy, mouthfilling fresh lime and lemon flavours. \$25

**Briar Ridge Dairy  
Hill Single Vineyard  
Hunter Valley  
Semillon 2009 ★★★**  
Complex wine that has flavour and length, with a slight toastiness starting to develop. \$29



**Hungerford Hill  
Hunter Valley  
Semillon 2009 ★★★**  
Crunchy citrus nose and lovely long lemon sherbet palate. Has plenty of potential. 5+ \$25

## STAR RATINGS ★★★★★

Three-, four- and five-star ratings are signs of excellence in fruit quality and winemaking skill. All wines are judged 'blind' by wine industry professionals and are compared in peer classes by three judges.

**CM** Wine is exclusive to Cellarmasters, a major mail-order business.

**CD** Cellar door price.

**CDO** Cellar door only.

**SO** Sold out.

**\$N/A** Price not available at time of printing.

☎ Contact information pg 160.

RECOMMENDED cellaring (years).



**Pokolbin Estate  
Phil Swannell  
Hunter Valley  
Semillon 2009 ★★★**

Again, a nice citrus crunch to the nose, with the citrus characters dominating the palate. \$25

## SEMILLON & BLENDS \$30+

18 TASTED  
14 AWARDED

"A pleasure to taste," enthused one judge. "Some outstanding wines here with exceptional intensity." Consumers should try some of these to see what the variety can produce. Few white varieties age as well as semillon when grown in the right area.



**Allandale Hunter  
Valley Semillon  
2005 ★★★★★**

Top example of an ageing semillon. Incredible intense sweet citrus aromas and gorgeous green lime palate that's "fresh as". Perfect balance and rich toastiness. Could live forever! \$30



**Peter Lehmann  
Wines Margaret  
Barossa Semillon  
2005 ★★★★★**

Big hit of butterscotch, limes and green apples lifts out the glass. Fantastic palate loaded with great limey/apple flavours with chalky/mineral-like elements. Has a long life ahead of it yet. \$30



**De Bortoli  
Murphy's Vineyard  
Lovedale Semillon  
2004 ★★★★★**

Very impressive and extraordinarily complex style with a developed lemon essence-like bouquet and a generous chalky/mineral/lime palate with a long, warming finish. \$35

**Allandale Hunter  
Valley Semillon  
2004 ★★★★★**

One judge described the nose as "smelling of figs and citrus tarts". Lovely developed secondary characters showing. Creamy in the mouth, with deliciously long, aged, toasty/citrus flavours. \$30



**Coolangatta Estate  
Grown  
Shoalhaven  
Coast Semillon  
2006 ★★★★★1/2**

Very youthful and intense wine with lovely aged toastiness developing. Toasty citrus nose and loads of citrus and toast on the palate. Brilliant finish. \$30

**McWilliam's  
Mount Pleasant  
Elizabeth Hunter  
Valley Semillon  
2006 ★★★★★1/2**

Big hit of butterscotch and honeysuckle aromas layered with attractive toastiness. Rich mouthful of malty, butterscotch characters with bright lemony notes. \$65

**Pokolbin Estate  
Hunter Valley  
Semillon  
2005 ★★★★★1/2**

Smells like buttered toast spread with green limes! Vibrant, fresh and lively palate brims over with flavour. Excellent example of an aged Hunter semillon. \$30

**Saddler's Creek  
Wines Classic  
Hunter Semillon  
2005 ★★★★★1/2**

Very well made variety with intense lime juice-like fruit characters, pleasant toasty development and good spine of crisp acidity to balance it out just perfectly. \$33

**Saddler's Creek  
Wines Reserve  
Hunter Semillon  
2003 ★★★★★1/2**

Fantastically fresh for a seven-year-old, with loads of intense lemony/lime fruit, super toasty development, lovely use of oak and excellent acidity bringing it all together. \$36



**First Creek  
Winemaker's Reserve  
Semillon 2010 ★★★★★**

Delicate floral/citrus nose but it has intensity and some complexity. Good length of pristine varietal fruit on the palate, with crisp acidity to balance. \$30



**Bimbadgen Estate  
Signature McDonalds  
Road Vineyard  
Hunter Valley  
Semillon 2007 ★★★★★**

Powerful lemon sherbet nose with musky fragrances. Lovely austere mineral/citrus palate that has great vibrancy and finesse. \$40

**Forester Estate  
Margaret River  
Semillon Sauvignon  
Blanc 2009 ★★★1/2**

Pungent tropical nose with herbaceous layers. Sweet, rich flavours with slightly sweaty notes and good mineral acidity. \$30

**Coolangatta Estate  
Grown  
Shoalhaven  
Coast Semillon  
2005 ★★★★★1/2**

Touch medicinal on the nose, with a well-balanced palate showing toasty lime flavours driven by the acidity. \$30

**Fermoy Estate  
Reserve Margaret  
River Semillon  
2008 ★★★**

Developed, toasty bouquet with slight mintiness and some attractive nutty/malty flavour. \$37



We're proud of our family history with it's strong links to the Barossa Region; this is reflected in the way we grow our grapes and make our wine.

***"Because we're making wine of the best quality, we start by growing the best quality grapes. Using techniques developed during six generations of viticultural experience, we prune and nurture our vines to produce the low-yield, highgrade fruit from which we create our wine. From vine to wine, we strongly believe in the importance of our personal involvement and supervision."***

Over the last few years we have changed our focus markets and now to reflect this, we are in the process of changing our Branding to "Neil Hahn Wines". The first wines under the new look labels are proudly displayed on our website.

*Neil Hahn  
Wines*



## NEIL HAHN WINES

BAROSSA VALLEY



**[www.hahnbarossa.com](http://www.hahnbarossa.com)**

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## YARRA VALLEY & SOUTHERN VICTORIA

### THE ART OF DINING

TARRAWARRA Estate is one of the most popular destinations in the Yarra Valley, with its fine wines supplemented by an impressive art gallery and restaurant. Opened more than 20 years ago by Marc and Eva Besen, with wines now made by Clare O'Halloran, the Yarra Glen property is open Tuesday to Sunday from 11am-5pm.

TarraWarra's restaurant, known as the Wine Bar Cafe, serves modern Australian food and features magnificent views as well as



open fire and terrace. Seasonal, local and estate-grown produce is available for lunch, prepared by Kevin Henderson and recent addition Robin Sutcliffe, the former executive chef at the Healesville Hotel. General manager Simon Naphthine says having two top chefs on board helps TarraWarra "continue to head in a direction of having contemporary, seasonal fare that complements our wines". Expect to find dishes like a duck pithivier with salt and sugar-cured duck breast and a sweet spiced carrot and pomegranate salad; roasted lamb cutlet and cannelloni of braised shoulder with peas, pancetta and mint, or grilled Atlantic salmon served with a warm salad of cumin-roasted beetroot, fetta and capers. An a la carte menu is available on weekdays and Sundays, and there's a two-course "express menu" lunch and glass of wine for \$50 at either 12.15 or 2pm on Saturdays. TarraWarra Estate is at 311 Healesville-Yarra Glen Rd, Yarra Glen; phone (03) 5962 3311; [www.tarrawarra.com.au](http://www.tarrawarra.com.au).

### BEST CELLARS

THERE has been plenty of cellar door activity on the Mornington Peninsula, with the opening of Port Phillip Estate's superb new cellar door and restaurant and Willow Creek and Moorooduc Estate both unveiling new cellar door facilities.

Willow Creek, where former Stoniers star Geraldine McFaul is now the winemaker, has undergone a major facelift with a renovated cellar door and homestead, a new-look Salix Bistro and a new deck. Rather than the



mini-loaf of sourdough bread. On Thursday, Friday and Monday there may be some snacks, along with good coffees and cakes.

"Closing the restaurant has just changed the focus a little," says Kate McIntyre, daughter of winery founder Richard McIntyre. "The focus now is very much on the wines, which are the core of the business - and our previous cellar door never really did the wines justice." Moorooduc Estate is at 501 Derril Rd, Moorooduc; phone (03) 5971 8506; [www.moorooduc-estate.com.au](http://www.moorooduc-estate.com.au).

previously cramped facilities, there's plenty of space at the cellar door with a U-shaped bluestone tasting bench. The room opens up onto Salix Bistro, with vineyard views beyond. It might be difficult to leave the cellar door fireplace, but a visit to Salix Bistro is hard to go past for its grazing dishes and share plates.

The cellar door, bistro and restaurant are open daily and the upmarket restaurant also serves dinners on Friday and Saturday nights. Willow Creek is at 166 Balnarring Rd, Merricks North; phone (03) 5989 7448.

At Moorooduc Estate, Jill's restaurant has closed along with the accommodation but there are still great pizzas and platters at weekends (noon-3pm) and some very nifty wines to taste in the new facility, situated in the original winery. If you want to eat (Saturdays and Sundays only) check out dishes like the sottobosco pizza (mushroom, truffles and parsley) or the pork and veal terrine served with cornichons, homemade chutney and a

### LOAM LOOMS LARGE

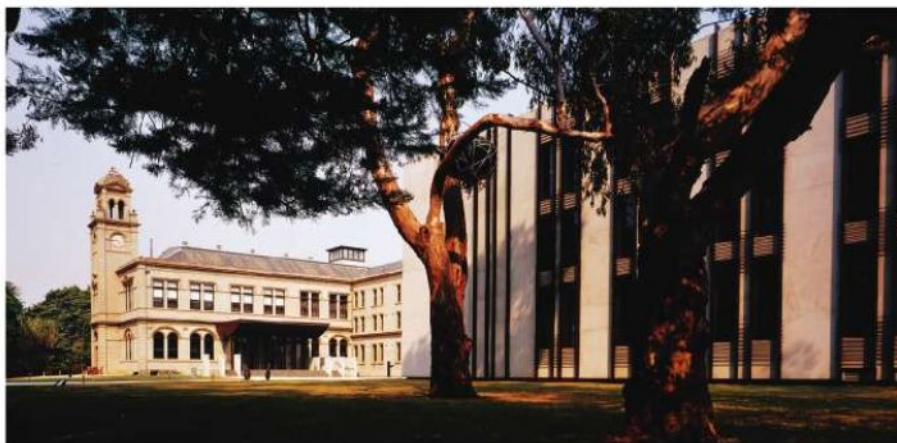
THERE is a huge buzz about Loam, an exciting new restaurant on the Bellarine Peninsula.

Talented chef/proprietor Aaron Turner has worked at two of the world's top restaurants, El Celler de Can Roca in Spain and Noma in Denmark, and is surrounded by a keen young team. Choices range from two-course express lunches to seven-dish degustation dinners featuring local produce and heirloom vegetables grown on site.

With views over the olive groves to Corio Bay, it is part of the Lighthouse olive grove complex. Two-courses cost \$35 and seven courses \$90. There's also a small a la carte menu and an impressive wine list.

Aaron was head chef at Athelstone House in nearby Queenscliff before heading off to Europe to hone his craft, and he and his wife Astrid, at front of house, produce dishes like pan-fried mullock on avocado puree with





char-grilled asparagus, roasted suckling pig with seared cantaloupe, goat's curd and fennel pollen, or beef tongue with garlic puree. The ambience may be rustic but the food is assured, looks good and is flavoursome.

Loam is at 650 Andersons Rd, Drysdale, and is open for lunch Thursday to Sunday and dinner Friday and Saturday. Phone (03) 525 11101; [www.loamrestaurant.blogspot.com/](http://www.loamrestaurant.blogspot.com/).

## MANSION'S NEW MANAGEMENT

THE MANSION Hotel and Spa at Werribee Park, adjacent to the Shadowfax cellar door, is now part of the Lancemore Group, which operates a portfolio of hotels that also includes Lindenderry at Red Hill on the Mornington Peninsula, Lindenwarrah at Milawa and Lancemore Hill in the Macedon Ranges.

Formerly a Sofitel, the hotel has gone through several changes over the past few years but the new owners aim to retain the core attractions, including Joseph's Restaurant & Bar and The Spa. Lancemore Group CEO Julian Clark says he expects The Mansion to remain one of the leading conference, events and weddings venues in Australia. "We will continue to manage the hotel in the way that it has been for the past 10 years, ensuring that its outstanding reputation in the marketplace is upheld," he says.

Michael Paul Edwards, most recently of the Shanghai Marriott Hotel Hongqiao in China, is the new manager.

The Mansion Hotel & Spa at Werribee Park

offers 91 guest rooms in an elegant, historic setting. The main mansion dates back to the 1870s and is cleverly linked with modern hotel and spa facilities set within expansive gardens. See [www.lancemore.com.au/mansion/](http://www.lancemore.com.au/mansion/).

## SMALL PLACES, BIG SURPRISES

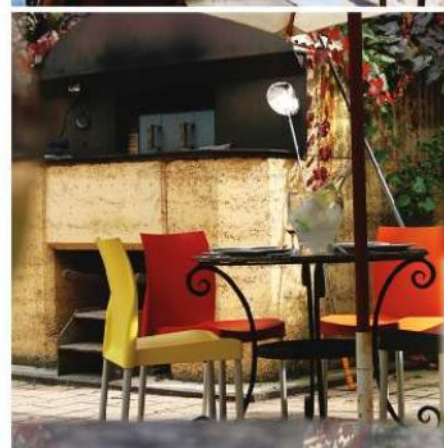
THE MORNINGTON Peninsula has several "must-visit" destinations, including Port Phillip Estate, but there are also several smaller cellar doors that offer personalised experiences. Among the stars of a recent visit were Main Ridge Estate, Paringa Estate, Eldridge Estate and Morning Sun Vineyard.

Main Ridge Estate is a tiny space where Nat White, one of the region's wine pioneers, pours his own wines, which are of superb quality, with Burgundian-style chardonnays and pinot noirs. See [www.mre.com.au](http://www.mre.com.au).

Paringa has a cellar door with extremely knowledgeable staff, superb pinots and shiraz, and new chef Shane Smith is serving some excellent food in the restaurant - his take on beef tartare is superb. See [www.paringaestate.com.au](http://www.paringaestate.com.au).

Morning Sun, where Michael Kyberd, ex-Red Hill Estate, is the new winemaker, has a cellar door that is open seven days a week, serves northern Italian-inspired food in its Osteria (think dishes like polenta fries with a blue cheese dipping sauce or wood-fired pizzas) and also offers a pair of three-bedroom apartments with vineyard views. See [www.morningsunvineyard.com.au](http://www.morningsunvineyard.com.au).

Eldridge Estate, meanwhile, has a purely wine focus, with a range of pinots featuring different clones and winemaking techniques - and one of Australia's best gamays. See [www.eldridgeestate.com.au](http://www.eldridgeestate.com.au). Eldridge winemaker David Lloyd, a fount of knowledge on all Peninsula pleasures, urges visitors to try some of the lesser-visited food, wine and accommodation attractions, singling out the Two Buoys, a tapas restaurant/wine bar at Dromana that's "trendy, buzzy with great food in portions that encourage



exploration and a wine list that is maturing nicely" and The Orchard, a boutique bed and breakfast at Red Hill South "that always gets huge compliments from our visitors". See [www.twobouys.com.au](http://www.twobouys.com.au) and [www.innhouse.com.au/orchard.html](http://www.innhouse.com.au/orchard.html).

*Left:* The Mansion at Werribee Park exterior.  
*Right:* Moorooduc Estate cellar door & exterior.  
*Opposite page, Left:* Morning Sun vineyard.  
*Right:* Lindenderry External at night.



# YARRA VALLEY & SOUTHERN VICTORIA

We are always excited at the opportunity to taste the chardonnays and pinot noirs from this region and this judging again showed the class that this region provides with these varieties. In the warmer years, cabernet also performs well and shiraz is gaining popularity!

## SPARKLING

7 TASTED  
4 AWARDED

Mixed bag of generally mid-weight, easy-drinking styles.

### Yarra Burn Yarra Valley Pinot Chardonnay Pinot Meunier 2007 ★★1/2

Well-made, young, simple sparkling smelling of apples and honey with toasty notes and silky and creamy in the mouth. \$28



### Macedon Ridge Macedon Ranges Brut 2005 ★★1/2

Tight lime/citrus style with herbal elements. Creamy palate texture with excellent crisp, crunchy acidity. \$38

### Killara Estate Yarra Valley Rosetta Dolce 2008 ★★★

Pink and pretty with attractive rose petal/strawberry aromas. Sweet palate - rich and opulent. \$30

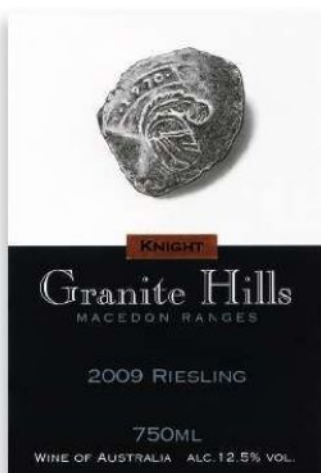
### Yarrabank Yarra Valley Sparkling Cuvee 2005 ★★★

Apple green wine with honeyed lime aromas and light, tight, fruity flavours. Very interesting. \$38

## RIESLING

3 TASTED  
2 AWARDED

"A pat on the back here for these producers," said one judge. "These are excellent for rieslings from a region not recognised for this variety."



### Granite Hills Macedon Ranges Riesling 2009 ★★1/2

Very pretty wine with gentle aromas of limes and lantana flowers. Bone-dry palate with lovely delicate, spicy flavours and juicy acidity to balance. \$22

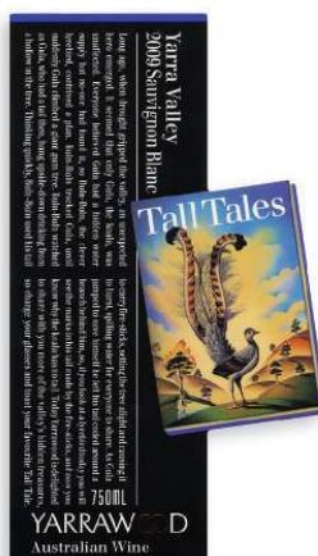
### Pettavel Evening Star Geelong Riesling 2009 ★★1/2

Interesting, balanced wine. Quite developed and showing typical honeyed/kero aged characters and some nice florals. \$18

## SAUVIGNON BLANC

6 TASTED  
3 AWARDED

A bit disappointing from some tough years for the variety. The better wines were true varietals with nice fresh flavours.



### Yarrowood Tall Tales Yarra Valley Sauvignon Blanc 2009 ★★

Layered and complex wine more interesting than the obvious fruit bomb styles. Fresh apples and passionfruit with grassy notes. Drink soon. \$17

### Yarrowood Yarra Valley Sauvignon Blanc 2009 ★★★

Aromatic floral/passionfruit bouquet and attractive fresh, juicy floral palate. \$14

### De Bortoli Estate Grown Yarra Valley Sauvignon Blanc 2008 ★★★

Juicy, balanced and ripe, with smoky/meaty nose and very dry style of palate. \$25

## PINOT GRIS/GRIGIO

11 TASTED  
5 AWARDED

The judges found lots of mixed-up styles here. The better wines were "slippery" in texture, with freshness and lively and pretty aromatics. But too many were too ripe or over-oxidised.



### Galli Estate La Famiglia Range Sunbury Pinot Grigio 2010 ★★

Very fragrant nose smelling of violets and rose petals. Very good soft, sweet/crunchy fruit palate with a slight savoury finish. \$20



### Underground Winemakers Offspring Mt Eliza Pinot Gris 2008 ★★1/2

Well-made, pretty wine with bright musky/perfumed aromatics and nice palate texture and flavour. Ageing well. 3-5 \$22



**French Island Vineyards  
Pinot Gris 2009 ★★★**

Plush, juicy, creamy wine full of honey, pears, citrus and sweet apricot elements. \$21

**French Island Vineyards  
Pinot Gris 2008 ★★★**

Touch of kero on the honeyed nose, and fresh sweet pears on the oily textured palate. \$21

**Yarra Burn Yarra Valley  
Pinot Gris 2008 ★★★**

Pleasant varietal with complex perfumed/floral/spicy nose and alluring peach/lime flavours. \$27

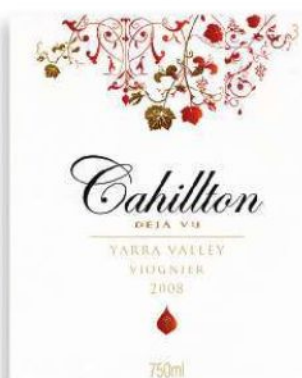
**VIOGNIER**

3 TASTED  
2 AWARDED

Small group with a couple of well-made and quite diverse wines: one rich and creamy the other spicy and savoury.

**De Bortoli Estate Grown  
Yarra Valley Viognier  
2008 ★★★★★**

Light, fresh, minerally style with good varietal aromas with a warm and silky palate that, according to one judge, "Has somewhere to go." \$25



**Cahillton de ja vu Yarra  
Valley Viognier 2008 ★★★**

Pleasant, viscous 'sun-kissed' wine with a classic creamy apricot palate. — 3-5 \$22.50

**SEMILLON  
SAUVIGNON  
BLANC**

1 TASTED  
1 AWARDED

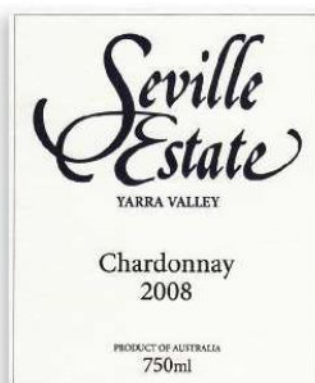
**Goonna Warra  
Vineyard Sunbury  
Semillon Sauvignon Blanc  
2008 ★★★1/2**

Light, fresh and juicy blend with pleasant citrus bouquet and crisp, light, sweet pineapple flavours. \$18

**CHARDONNAY**

31 TASTED  
22 AWARDED

Strong and consistent class of high-quality chardonnays. "Oak was nicely restrained and deftly used," noted one judge. Southern Victoria produces some of the best chardonnays in the country!



**Seville Estate Yarra Valley  
Chardonnay 2008 ★★★★★**

Well-made, powerful varietal with great funky characters and plenty of cellaring potential. Spicy/floral nose and sweet fruit palate with balancing smoky oak. A touch hot from the alcohol. \$30

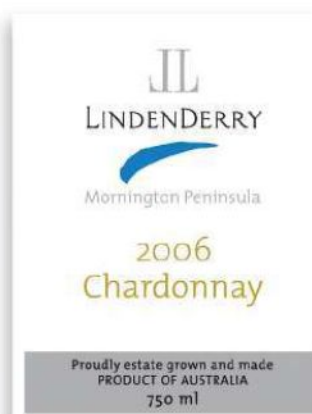


**Giant Steps Sexton  
Vineyard Yarra Valley  
Chardonnay 2008 ★★★★★**

Serious wine with loads of character and excellent potential. Aromas of lemon curd, barrel ferment characters and fragrant oak. Beautifully balanced, creamy palate with great depth of flavour. \$35

**Galli Estate Artigiano  
Range Sunbury  
Chardonnay 2009 ★★★★★**

Very pretty minerally/citrus nose and sweet and simple juicy apple/citrus palate with subtle toasty notes. Ageing gracefully, with years ahead. \$30



**Lindenderry Mornington  
Peninsula Chardonnay  
2006 ★★★★★**

Very interesting nutty/houga-like nose layered with wild ferment characters. Spicy oak palate, quite warm, with some funky complexity showing. \$25

**De Bortoli Estate Grown  
Yarra Valley Chardonnay  
2008 ★★★★★**

Delightful wine with an interesting complexity of lantana, curry leaf and dried herb-like aromas. Very pretty nutty oak palate with good acidity. \$30

**Yering Station  
Yarra Valley Chardonnay  
2007 ★★★★★**

Generous oaky style but the oak is in balance with the austere, apple blossom-like fruit. Ageing nicely, with complexity building. — 5+ \$28

**Foxeys Hangout  
Mornington Peninsula  
Chardonnay 2008 ★★★1/2**

"Smells like a pear tart," suggested one judge. Oak tends to dominate the palate but there's pleasant fruit beneath. \$25

**Yarra Burn Yarra Valley  
Chardonnay 2008 ★★★1/2**

Some very pretty lime/nectarine-like varietal fruit here but it tends to be dominated by the oak for the moment. Time! \$27

**Crittenden Estate  
Mornington Peninsula  
Chardonnay 2008 ★★★1/2**

Powerful honeyed characters to the nose, with sweet, juicy apple/melon flavours on a tight and slippery palate. \$34

**Giant Steps Tarraford  
Vineyard Yarra Valley  
Chardonnay 2008 ★★★1/2**

Oak dominates the honeyed nose but there's powerful up-front fruit on a palate with lingering limey acidity. \$40

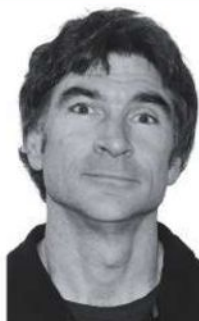
**Clyde Park Locale  
Bannockburn Geelong  
Chardonnay 2009 ★★★★★**

Elegant style, with aromas of preserved citrus and soft, pleasant, simple varietal flavours. \$20

**JUDGES**



**Adriano Marchioro**  
Winery manager at Witchmount Wines and cellar master for MoMo restaurant in Melbourne. Sommelier at Flemington Racecourse. Associate judge at Ballarat and the Victorian Wine Show. Has completed nine vintages in Geelong, Great Western, Gippsland and Sunbury.



**Steve Flamsteed**  
Winemaker for Giant Steps and Innocent Bystander Wines. Originally a chef, he moved through winemaking and cheese making studies. Has judged at various shows including Sydney International, Victoria and Yarra Valley shows.

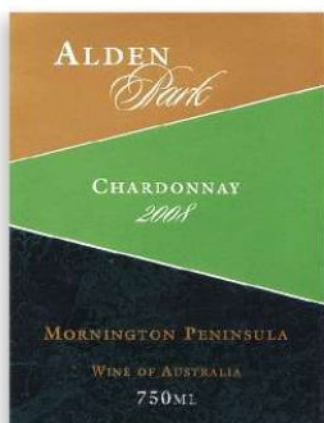


**Mark O'Callaghan**  
Winemaker/Manager for Yarra Burn Winery. Completed the Evans Editorial in 2007. Panel chairman of the Victorian Wine Show. Associate judge at the Adelaide and National Wine Shows.



**Clyde Park Estate  
Bannockburn Geelong  
Chardonnay 2009 ★★★**

Nutty, toasty nose and creamy-textured palate with smoky oak notes. \$35



**Alden Park Mornington Peninsula Chardonnay 2008 ★★★**

Closed nose and tight palate with sweet/savoury fruit and buttery/toasty oak. \$18

**De Bortoli Gulf Station Yarra Valley Chardonnay 2008 ★★★**

Lovely savoury fruit, with oak sitting in the background and good fresh acid backbone. Classy! \$19

**Northway Downs Estate Schindler Mornington Peninsula Chardonnay 2008 ★★★**

Nice simple varietal with restrained pineapple aromas and flavours with light oak notes. \$20

**Underground Winemakers Ms Thug Mt Eliza Chardonnay 2008 ★★★**

Slight tropical elements to the nose, followed by a soft, juicy, fruit-driven palate. \$22

**Goona Warra Vineyard Sunbury Chardonnay 2008 ★★★**

Lighter, savoury style, with a touch of smoky wood balanced by elegant grapefruit characters. \$25

**Silverwood Estate Mornington Peninsula Chardonnay 2008 ★★★**

Simple oak and simple fruit balanced by juicy acidity results in a very nice wine. \$28

**Balgownie Estate Yarra Valley Chardonnay 2008 ★★★**

Very moreish, funky, oaky wine with class, length and great acidity. \$29

**Witchmount Olivia's Paddock Chardonnay 2008 ★★★**

Honeydew melon fruit with subtle oak and nice spicy notes with balancing acidity. Lovely wine. 3-5 \$29

**Granite Hills Nardoo Macedon Ranges Chardonnay 2007 ★★★**

Aromas of dried figs and some nice juicy sweet varietal flavours with prickly acidity. \$18

**Stefani Estate The View Yarra Valley Chardonnay 2006 ★★★**

Amazing nose - savoury and oaky with gunsmoke elements. Creamy palate has squeaky-clean acid. \$45

## ROSE

3 TASTED  
2 AWARDED

**Foxeys Hangout Morninton Peninsula Rose 2009 ★★★**

Sweet cherries and strawberries on the nose and simple, chunky sweet/sour palate. \$20

**Lindenderry Mornington Peninsula Rose 2009 ★★★**

Pretty wine with focused floral/strawberry aromas and flavours. Spicy finish. \$20

## PINOT NOIR

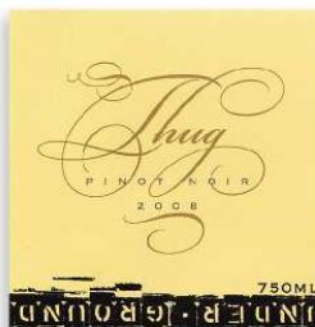
32 TASTED  
22 AWARDED

"Some really nice drinks here," said one judge. Very consistent group balanced with restrained rather than big, dry red fruit and with appropriate oak levels.



**Giant Steps Sexton Vineyard Yarra Valley Pinot Noir 2008 ★★★★★1/2**

Earthy/spicy nose - quite truffler-like. Rich, chewy palate with good depth and complexity of sweet fruit and oak, excellent tannin structure and lingering finish. \$40



**Underground Winemakers Thug Mt Eliza Pinot Noir 2008 ★★★★★**

Big, 'New World' style with ripe, vibrant, fruit-driven nose and rich, robust, flavoursome palate. Still youthful. Plenty of cellaring ahead of it yet. 3-5 \$22



**Killara Estate Yarra Valley Pinot Noir 2008 ★★★★★**

Slightly volatile, fragrant, perfumed nose and pretty combination of currant/blackberry fruit and toasty oak flavours. Good example of a lighter style of pinot. \$25

**Clyde Park Reserve Geelong Pinot Noir 2008 ★★★★★**

Very well-made, powerful, full-bodied, thick and chewy wine with delicate fruit, velvety tannins, nice oak useage and strong acid spine. \$49

**Toolangi Yarra Valley Pinot Noir 2006 ★★★★★**

Nutty nose with earthy/spicy notes. Very pleasant savoury palate showing some age. Has fruit sweetness and good oak balance with a pleasant finish. \$35

**Coldstream Hills Yarra Valley Pinot Noir 2008 ★★★★★**

Solid, dark red wine with brooding stewed fruit aromas and a big, powerful palate that shows balance and restraint with a good tannic finish. \$34.99

**Tollana Robinson Family Vineyard Mornington Peninsula Pinot Noir 2008 ★★★★★**

Warm, well-made wine with well-handled fruit and oak. Lots of lovely cherry, fresh dates, plums and spicy characters with funky, earthy elements. \$39.99

**Giant Steps Tarraford Vineyard Yarra Valley Pinot Noir 2008 ★★★★★**

Bright, light and perfumed rhubarb nose with a lovely creamy palate - silky-smooth in the mouth, with good varietal fruit and nice long, wide tannins. \$45



**Underground Winemakers Black & White Label Mt Eliza Pinot Noir 2008 ★★★★★1/2**

Bright, spicy, rhubarb nose with rich, earthy notes. Quite complex oaky palate. Has length, structure and warming alcohol. \$16

**French Island Vineyard Pinot Noir 2008 ★★★★★1/2**

Bright, fruit-driven style with attractive varietal fruit and some Asian spice elements. Nice oak and drying tannins. \$23

**Immerse Oscar's Reserve Yarra Valley Pinot Noir 2008 ★★★★★1/2**

Brooding, earthy nose and great richness on the long, lingering palate. Oak prominent but there's sweet fruit in there. \$32





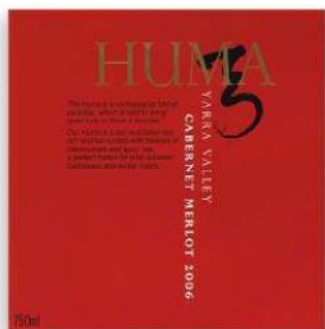


## Giant Steps Harry's Monster Yarra Valley Cabernet Sauvignon Merlot Petit Verdot Cabernet Franc 2008 ★★★★★

Slightly leafy style with some licorice notes on the nose. Palate has length and complexity. Elegant and restrained wine with sweet/sour flavours. \$45

## St Huberts Yarra Valley Cabernet Merlot 2008 ★★★1/2

Fresh, bright, leafy aromas. Simple palate with good fruit weight and juiciness. Drying tannins. Good savoury end. \$32.99



## Huma Yarra Valley Cabernet Merlot 2006 ★★★1/2

Blackcurrant varietal fruit still very fresh, with cigar box oak and nice savoury tannins. Has length and complexity. \$10

## Pettavel Evening Star Geelong Cabernet Sauvignon Merlot 2008 ★★★

Bright fruit bomb! Raisined characters on the nose and a spicy palate. Easy drinking. \$18

## STAR RATINGS ★★★★★

Three-, four- and five-star ratings are signs of excellence in fruit quality and winemaking skill. All wines are judged 'blind' by wine industry professionals and are compared in peer classes by three judges.

**CM** Wine is exclusive to Cellarmasters, a major mail-order business.

**CD** Cellar door price.

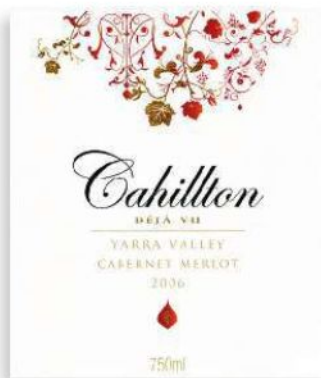
**CDO** Cellar door only.

**SO** Sold out.

**\$N/A** Price not available at time of printing.

☎ Contact information pg 160.

RECOMMENDED cellaring (years).



## Cahillton deja vu Yarra Valley Cabernet Merlot 2006 ★★★

Lovely evolved, savoury nose and generous, juicy, briary fruit palate. Very balanced and with a hot end. \$22.50

## De Bortoli Melba Reserve Yarra Valley Cabernet Blend 2007 ★★★

Savoury wine. High level of acidity and mouth-puckering tannins. Quite developed. \$45

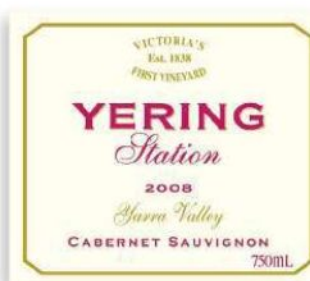
## CABERNET SAUVIGNON

12 TASTED  
6 AWARDED

Very strong class at the top end of the range, with unripe, weedy wines at the lower end. The high scorers had fragrance and length of palate.

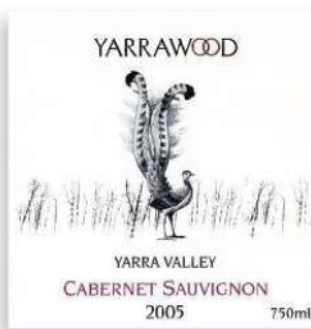
## St Huberts Yarra Valley Cabernet Sauvignon 2008 ★★★★★1/2

Classic blackcurrant fragrances. Very interesting long, tight, juicy, rich palate with slightly chalky tannins and very fresh, lifted sweet/sour fruit flavours. Long life ahead. \$32.99



## Yering Station Yarra Valley Cabernet Sauvignon 2008 ★★★★★

Quite meaty nose with some spicy capsicum nuances. Complex spicy/licorice palate. The wine improves with some air, so decant before drinking. 3-5 \$28



## Yarrowood Yarra Valley Cabernet Sauvignon 2005 ★★★1/2

Savoury edge to the nose, and sweet, chocolaty palate with good varietal fruit and great tannin length. 3-5 \$14

## Witchmount Lowen Park Cabernet 2008 ★★★

Savoury, meaty cabernet. Minty lift to the nose and fine-grained tannins on the palate. \$18

## Redbox Reserve Yarra Valley Cabernet Sauvignon 2008 ★★★

Lightweight, elegant wine with lovely, fragrant clove/cinnamon aromas and a warming palate. \$24

## Coldstream Hills Yarra Valley Cabernet Sauvignon 2007 ★★★

Fresh, ripe blackcurrant nose and acid-bright palate with sweet varietal fruit and good tannins. 5+ \$34.99

## SHIRAZ BLENDS

4 TASTED  
3 AWARDED

Same as for cabernet...one set of reviews for blends and straights.

## De Bortoli Gulf Station Yarra Valley Shiraz Viognier 2008 ★★★★★

Robust blend with generous blackcurrant/licorice fruit balanced by smoky oak. Nice creamy texture in the mouth. Good commercial style. \$19

## Yarra Burn Yarra Valley Shiraz Viognier 2006 ★★★1/2

Seamlessly balanced, generous wine with attractive tarry characters on the nose and an elegant sweet fruit palate. \$26

## Yering Station Yarra Valley Heathcote Shiraz Viognier 2007 ★★★

Ripe plum fruit profile - still very fresh - with good flavour focus and great palate texture. \$28

## SHIRAZ

21 TASTED  
14 AWARDED

Strong class, with nice representation from Sunbury and other Southern Victorian regions. Great use of oak that allows the fruit to express itself. "Some very good drinking to be had here," said one judge.



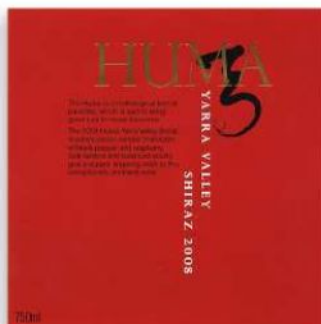
## Goona Warra Vineyard Sunbury Shiraz 2008 ★★★★★1/2

Soft and simple wine with lovely peppery fruit intensity on the nose and a rich, chocolaty palate loaded with juicy varietal fruit flavours and showing a savoury lift. \$32



**Yarrowood Tall Tales Yarra Glen Shiraz 2008 ★★★★★**

Black and brooding berry aromas verging on beetroot. Long, layered palate with a savoury edge to the sweet toffee/apple fruit flavours. Chewy tannins. \$20.50

**Huma Yarra Valley Shiraz 2008 ★★★★★**

Spicy, fragrant, medium-bodied style. Described as a "lipstick and fresh vanilla bean nose" by one judge, it has a sweet fruit palate with good balancing oak. \$10

**Koonara Bay of Apostles Geelong Shiraz 2008 ★★1/2**

Lots of oak and very good jubey fruit tending towards the dark end of the spectrum. Nice licorice complexity. \$20

**De Bortoli Estate Grown Yarra Valley Syrah 2008 ★★1/2**

Big juicy/spicy shiraz. Nose looking quite aniseed-like. Nice earthy oak with red fruits in balance. \$30

**Witchmount Estate Shiraz 2008 ★★1/2**

Good focus and concentration of musky/rose petal fruit characters. Some powerful oak and good level of acidity. \$33

**Coldstream Hills Reserve Yarra Valley Shiraz 2007 ★★1/2**

Spicy, fruit-driven style with quite a chewy, savoury texture. Still showing good freshness for an '07. \$39.99

**Galli Estate Lorenzo Riserva Range Sunbury Shiraz 2007 ★★1/2**

Berry/cherry nose and spicy, savoury palate. Robust, spicy characters. Good example of a cool climate shiraz. \$42

**French Island Vineyard Shiraz 2008 ★★**

Earthy/medicinal/minty/spicy - the whole package. Soft and a little herbal. \$23

**Galli Estate Artigiano Range Sunbury Shiraz 2007 ★★**

Very savoury nose and medium-bodied, long and juicy palate with beautiful white pepper elements. \$26

**Seville Estate Old Vine Reserve Yarra Valley Shiraz 2006 ★★**

Vanilla bean aromas with a touch of black pepper. Some developed savoury/earthy fruit flavours. \$60

**Yarravale Reserve Yarra Valley Shiraz 2006 ★★**

Perfumed fruit bouquet and simple oaky palate with fresh, slightly subdued, fruit flavours. \$33

**Pettavel Southern Emigre Geelong Shiraz 2006 ★★**

Smells of stewed fruit and toffee. More stewed fruit on the palate, with a spicy element. \$42

**Granite Hills Nardoo Macedon Ranges Shiraz 2004 ★★**

Very spicy, peppery shiraz. A "pretty package" holding together very well. Bright acid, fine tannins. \$26

**SWEET WHITE**

I TASTED

I AWARDED

**Pettavel Evening Star Late Harvest Riesling 2009 ★★**

Floral/lime cordial aromas and pleasant sweet citrus palate with crisp acid backbone. \$18

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## RIVER REGIONS - SA, VIC & NSW



### CRUISE TO YOUR TABLE

COMBINE a cruise on the Murray River on the historic paddleboat, the PV Rothbury, with a hearty meal at Trentham Estate winery. The five-hour return day cruise, upstream from Mildura to the award-winning estate, includes a two-course barbecue lunch with salads, a tour of the winery and a wine tasting. The cruise departs every Thursday from the Mildura Wharf at 10:30am and returns at 3:30pm. The adult fare is \$60, with a range of concession tariffs.

The Rothbury was built in 1881 at Gunbower, Victoria, and towed barges for the wool and logging trades. The vessel has been based at Mildura for over 100 years but lay idle for several years before being restored in 1968, retaining its original wheelhouse and top-deck cabins. For bookings contact Mildura Paddlesteamers on (03) 5023 2200 or [www.paddlesteamers.com.au](http://www.paddlesteamers.com.au).

For those lacking the time for a river cruise, Trentham Estate, off the Sturt Highway at Trentham Cliffs in NSW, is open for lunch and catered barbecues from Tuesday to Sunday.

Lunch can be enjoyed in the restaurant or on the balcony, with choices including the likes of spinach and ricotta dumplings baked with a Napolitano sauce, mushroom risotto, spaghetti marinara, sticky lemon chicken served with herb pilaf and Persian fetta, or an aged Scotch fillet.

Another favourite is the shared Trentham Platter, which includes chicken and pistachio terrine, pork and duck rilletes,

pate, Spanish salami, pickles, corned beef and horseradish served with bread and crackers. [www.trenthamestate.com.au](http://www.trenthamestate.com.au).

### ITALIAN TRADITION AND STYLE

WESTEND Estate is one of the quiet achievers of the Australian wine industry, with the family-owned Griffith winery producing a steady stream of medal winners. Established in 1927 by Francesco and Elizabeth Calabria, newly arrived migrants from Italy, after they purchased a five-acre block at the western end of town, the winery became known as Calabria Wines. The name was changed to Westend Estate in 1974 by Bill Calabria, the teetotaler who remains chief winemaker.

The estate's cellar door facility, fashioned in Tuscan style, is one of the most popular Riverina destinations for wine lovers, with huge double-fronted doors opening into an elegant, oak-panelled tasting area. Floor-to-ceiling wine shelves flow along each wall in the shape of a serpent, curving in and out, while large artworks and colourful murals by local artists add to the atmosphere. The adjacent function room can accommodate 200 people and includes a wood-fired pizza oven.

There's also a covered outdoor area where visitors can enjoy a picnic or barbecue with a bottle of Westend wine. Westend Estate is at 1283 Brayne Rd, Griffith; phone (02) 6969 0800; [www.westendestate.com.au](http://www.westendestate.com.au).

### MANOR FROM HEAVEN

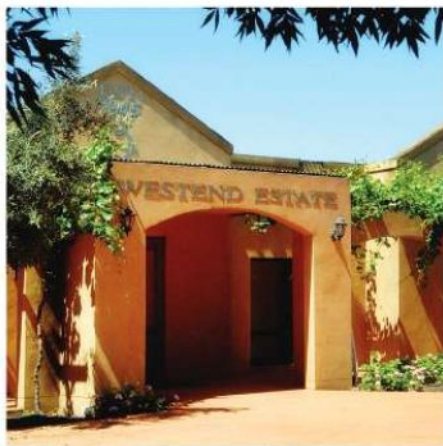
MILDURA offers myriad delights for food and wine lovers and, if you want to be in the centre of the action, Misty's Manor Mildura is one of the better options. Misty's offers a luxurious apartment within a short walk of shopping, restaurants, clubs and pubs. The Murray River, too, is just a stroll away. With a bedroom decorated in a Scottish theme, this self-contained, adults-only getaway features a well-appointed kitchen,



dishwasher, pantry and full-sized fridge/freezer, while the living area has TV and DVD/CD players.

Continental breakfast provisions are included in the price and guests are greeted with wine and savoury snacks. Tea, coffee and robes are all provided, while the bathroom has a double shower and wall spa. There's has secure off-street parking,



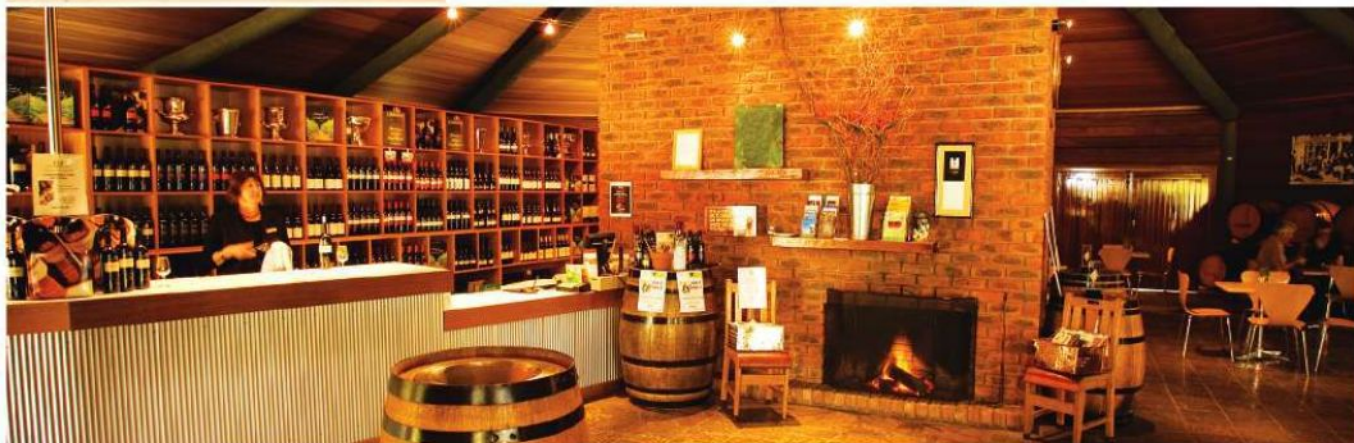


## DIP INTO A BIG FOOD BOWL

RIVERINA Grove is a one-stop shop for fine produce and gourmet foods from the Riverina region, which is known as Australia's food bowl. The region produces the majority of Australia's rice, more than 25 per cent of NSW fruit and vegetables and an amazing 80 per cent of the state's wine and table grapes.

Riverina Grove products include pasta sauces, antipasti ingredients, olives, plums

enabling guests to combine business with pleasure - and pets are also welcome. There's an LCD TV with surround sound, a second TV and DVD, a gas barbecue, covered entertaining area and full kitchen and laundry facilities. It can accommodate between one and 10 guests. Rates start from \$175 per night for a couple, including provisions for a cooked breakfast. Discounts are available for stays over six days. Pied-a-Terre is at 97 Chaffey Ave, Mildura; phone (03) 5022 9883; [www.piedaterre.com.au](http://www.piedaterre.com.au).



a courtyard with outdoor furnishings, gardens and a barbecue under a wisteria vine. Misty's is at 14 Olive Ave, Mildura; phone (08) 8588 8041; [www.mistysmanormildura.com](http://www.mistysmanormildura.com).

## HIT THE TASTY TRAIL

ECHUCA-MOAMA has launched a new Food and Wine Trail brochure aimed at giving visitors a taste of the best of the region. The trail visits local wineries and eateries that offer intimate food and wine experiences - and includes several of the local boutique wineries, including Cape Horn, Chanter Estate, Hopwood Winery, Jaengeny and Morrisons Riverview. Several local companies, including Echuca Limo Tours, Echuca Moama Wine Tours and Echuca Moama Bus Tours, offer tours of the region. The brochure can be obtained from the Echuca Moama and District Visitor Information Centre on 1800 804 446.

in port and other specialities like garlic mixes and bakery goods from local icon Bertoldo's, as well as other regional produce. The shop is in Whybrow St, Griffith, and is open 9am-5pm on weekdays and 9am-noon on Saturdays. Phone (02) 6962 7988; [www.riverinagrove.com.au](http://www.riverinagrove.com.au).

## AN IDEAL SECOND HOME

PIED-A-TERRE, which means "second home" in French, is in the heart of Mildura, just metres from the Murray River. It aims to offer the perfect "home away from home", with stylish, modern accommodation in a suburban home and is within walking distance of all Mildura's attractions, including Stefano's restaurant, Stefano's Cafe Bakery, and the New Spanish Bar and Grill.

The five-bedroom home, beautifully appointed inside, also has an office and complimentary broadband wireless,

## A TASTE OF HISTORY

VISITING Lindemans Karadoc cellar door is a trip through 150 years of Australian winemaking history. Set back from the Murray River, the cellar door offers tastings and the chance to buy wines that are available exclusively on the premises. In a picturesque garden setting, it has function facilities that can cater for groups of 30 to 80. On Edey Rd, Karadoc, the cellar door open 10.30am-4pm weekdays and noon-4pm on weekends. Phone (03) 5051 3333; [www.lindemans.com.au](http://www.lindemans.com.au).

*Above:* Westend Estate exterior.

*Below:* Lindemans Karadoc cellar door.

*Opposite page. Above:* The historic paddleboat Rothbury.

*Centre:* Misty's Manor kitchen/lounge.

*Below:* Misty's Manor bedroom.



## RIVER REGIONS

Generally speaking, these are our everyday-drinking "house wines". And don't they offer us great value? These are built for fresh and lively drinking, without pretension or drama and rarely disappoint as lunch wines, particularly when we compare them to the acid-water quaffers of the Old World!

### SPARKLING

7 TASTED  
4 AWARDED

The best here had fresh fruit intensity. There were a couple with nice yeast complexity and a very good sparkling red.

#### **Paringa South Australia Sparkling Shiraz 2008 ★★1/2**

Rich, licorice aromas with a dash of pepper and spice. Generous and complex palate with lovely long, ripe berry fruit flavours and good weight of ripe tannins. \$10

#### **Paringa Vineyard Select South Australia Chardonnay Pinot Noir 2009 ★★**

Well-made, balanced wine with a great nose; smells of marmalade and strawberries, which are echoed on a reasonably long palate. \$10

#### **Banrock Station Sparkling Chardonnay Pinot Noir NV ★★1/2**

Pear and citrus aromatics with a soft, creamy fruit palate, yeasty complexity and nice crisp acid. Easy drinking. \$9.50

#### **Quarisa Johnny Q Sparkling Brut NV ★★**

Tropical bouquet with a perfumed lift and well-balanced, creamy citrus/tropical palate. \$11.99

### OTHER WHITE BLENDS

6 TASTED  
3 AWARDED

For blends the wines need to be balanced and fresh - and these were!



#### **De Bortoli Sacred Hill Semillon Sauvignon Blanc 2009 ★★**

Long, balanced and very flavoursome. Smells of limes and tastes very citrusy. Soft in the mouth, with a creamy texture. Very stylish. \$7.50

#### **McWilliam's Inheritance Semillon Sauvignon Blanc 2009 ★★1/2**

Lifted floral/musky nose and soft, simple palate with attractive, slightly oily, melange of peach/citrus/tropical flavours. \$4.55

#### **De Bortoli Sacred Hill Traminer Riesling 2008 ★★1/2**

Perfumed, rose-like aromas with intense dried apricot/muscat flavours on a soft and creamy palate. \$7.50

### OTHER WHITE VARIETALS

12 TASTED  
8 AWARDED

Huge diversity of varieties, with good examples across the board. "Some of the new varieties showed promise if handled correctly," said one judge.

#### **TRENTHAM**



#### **Trentham Estate Viognier 2009 ★★1/2**

Delightful, distinctive, perfumed Turkish delight-like bouquet. Palate light, vibrant and crisp, with elegant, sweet, tropical-like flavours. Nice oily mouthfeel. \$16

#### **McGuigan Victoria Pinot Grigio 2009 ★★**

Quite an almond character to the nose, which follows through to the palate and mingles with pear and apricot flavours. Long, fresh acid finish. \$15

#### **De Bortoli Deen Vat 6 Verdelho 2009 ★★1/2**

Traces of honeysuckle on the tropical/oak nose. Powerful oak palate with pleasant pome fruits underneath. \$12.90

#### **Banrock Station Mediterranean Collection Savagnin 2009 ★★1/2**

Lemon sherbet aromas and interesting and very persistent guava-like flavours with light lime-like notes. \$14.99

#### **Banrock Station Mediterranean Collection Fiano 2009 ★★1/2**

Pungent lemony nose with light herbal notes and some creamy, floral-like flavours. "Quite different," said one judge. \$14.99

#### **919 Vermentino 2009 ★★**

Floral/herbal bouquet with a dash of oak. Similar palate. Good weight and balance. \$30

#### **Trentham Estate La Famiglia Vermentino 2009 ★★**

Elements of apples, mangoes and pears on nose and palate. Good acid balance. \$16

#### **Dos Rios Swan Hill Viognier 2007 ★★**

Slight fish oil/seaweed-like traces on a lemony nose. Up-front pear and honeysuckle flavours. \$18

### SAUVIGNON BLANC

7 TASTED  
3 AWARDED

Lots of bright tropical fruit varietal character in this group. "Good winemaking here," commented one judge.





**Banrock Station  
Sauvignon Blanc  
2009 ★★★★★**

Lifted grassy/gooseberry nose and refreshing, vibrant melon flavours. Some sweetness but plenty of crisp acidity to balance. Easy drinking. \$9.50

**Lindemans Bin 95  
Sauvignon Blanc  
2009 ★★★★★**

Smells of canned asparagus and dried herbs and tastes much the same. Lingering finish. \$9.99

**McWilliam's Hanwood  
Estate Sauvignon Blanc  
2008 ★★★★★**

Herbal notes on the nose, with toasty aged characters developing. Similar palate. Drink now. \$8.99

**CHARDONNAY**

11 TASTED  
6 AWARDED

Some good integrated fruit wines here, although a few were over-oaked or forward in development.

**Angove Family  
Winemakers Butterfly  
Ridge South Australia  
Chardonnay 2008 ★★★★★1/2**

Complex, buttery/toasty nose with honeyed characters developing. Soft in the mouth. Good toasty/peach flavours. \$7.25

**Whispers SEA  
Chardonnay 2009 ★★★★★**

Oaky, citrusy bouquet with a lift of cinnamon. Loads of tropical flavours with a dash of oak. \$4.99

**De Bortoli Sacred Hill  
Chardonnay 2009 ★★★★★**

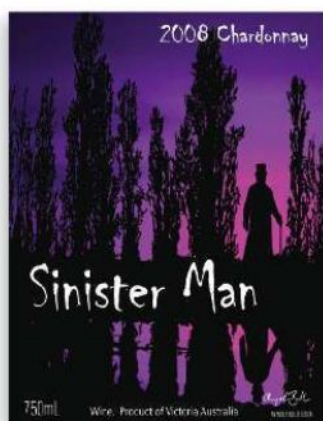
Peach and citrus aromas with oaky notes. Creamy palate - bright with fresh aromatic fruit. \$7.50

**Deakin Estate  
Chardonnay 2009 ★★★★★**

Creamy butterscotch nose and slightly oily, complex and savoury palate. Would be great with food. \$10

**Trentham Estate  
Chardonnay 2009 ★★★★★**

Attractive citrus aromas with hints of perfumed oak. Crisp, up-front, peach/citrus/floral palate. \$16



**Buller Sinister Man Victoria  
Chardonnay 2008 ★★★★★**

Toasty/oaky nose and reasonable weight of toasty/peachy flavours with a dash of spice. \$10

**ROSE**

2 TASTED  
2 AWARDED

A couple of very nice vibrant, fresh fruit styles. Just what the doctor ordered!



**Banrock Station White  
Shiraz 2009 ★★★★★1/2**

Fresh, lifted, raspberry confectionery nose with very fresh and appealing vibrant berry flavours and refreshing acidity to balance. Lovely long, fruity finish. \$9.50

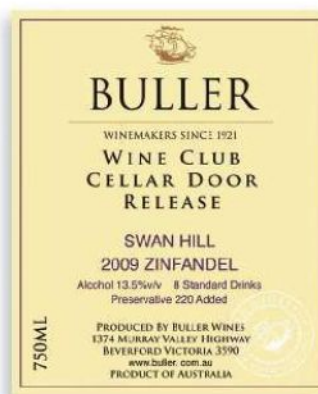
**De Bortoli Sacred Hill  
Rose 2009 ★★★★★**

Jubey, lolly-like berry nose, with pleasant sweet raspberry flavours and crisp acid spine. \$7.50

**OTHER RED  
VARIETALS**

8 TASTED  
7 AWARDED

Strong class of interesting red varieties offering great value! "Try before you buy," was the judges' advice.



**Buller Wine Club Cellar  
Door Release Swan Hill  
Zinfandel 2009 ★★★★★**

Crisp, vibrant, bright purple wine with aromatic blackcurrant and plum aromas and flavours. Silky-smooth palate, rich with black fruits. \$28



**De Bortoli Deen Vat 1  
Durif 2008 ★★★★★**

Big oaky/plum style. Licorice characters on the nose and a chewy tannic palate with good balance between oak and fruit. Drink with red meat! \$12.90

**Yarran Wines Leopard  
Reserve Yenda Riverina  
Petit Verdot 2008 ★★★★★**

Berries, spices and a trace of violets obvious on the nose. More violets show up on the flavoursome, plummy, tannic palate. Some ageing evident. \$14

**JUDGES**



**Adam Clay**  
Penfolds winemaker in the Barossa Valley. Has completed vintages at Marchesi de Frescobaldi in Chianti and Pellegrin in California. Judge at the Alternative Varieties show and Cairns wine show.



**Rod Hooper**  
Chief winemaker/consultant Beelgara Wines. Also winemaker for Macaw Creek Wines. Judge at the national small winemakers wine show, Cowra & Griffith wine shows.



**Eric Semmler**  
Proprietor of 919 Wine Company. Formerly winemaker for the Hardy Wine Company. Previously with Brown Brothers and Auldstone Cellars. Has spent eight years as fortified winemaker for Hardys. Associate judge at Rutherglen, McLaren Vale and Riverland shows.



## 919 Durif 2006 ★★★1/2

Fragrant, chocolaty nose with nectarine notes. Rich plum palate with firm tannic structure. Oak is there but subtly handled. \$33

## Trentham Estate Petit Verdot 2008 ★★★

Nose has big, oaky notes and hints of violets, followed by a fresh and fragrant palate. \$16

## De Bortoli Deen Vat 4 Petit Verdot 2007 ★★★

Rich, ripe and balanced with light berry/plum aromas and flavours. Holding up well but drink soon. \$12.90

## Dos Rios Swan Hill Lagrein 2007 ★★★

"Wow, an exciting wine style - very different," noted one judge. Looks excellent for an '07. \$20

## TEMPRANILLO

5 TASTED  
2 AWARDED

Mixed results. A variety for the future but more work needs to be done.

## Banrock Station Mediterranean Collection Tempranillo 2007 ★★★

Hints of extracted ripe plum/blackcurrant aromas and a soft, developed, fruity palate. \$14.99

## Tempus Two Copper Range Victoria Tempranillo 2007 ★★★

Perfumed/earthy aromas and mature, leathery palate showing some classic characters. \$15

## MERLOT & BLENDS

5 TASTED  
1 AWARDED

Disappointing, but this is also a reflection of this difficult variety, where clonal selection is critical.

## Beelgara Estate Range Merlot 2009 ★★★1/2

Bright red wine with berry/herbal notes and soft, flavoursome strawberry/plum fruit palate with reasonable weight. \$8.99

## CABERNET & BLENDS

13 TASTED  
6 AWARDED

Some well-made commercial styles here without great complexity. "Technically these are well made at a price offering great value for regular quaffing," said one judge.

## Whispers SEA Cabernet Merlot 2009 ★★★1/2

Vibrant, minty, berry fruit nose with a savoury olive-like lift. Stylish and youthful palate has persistent black olive flavours. \$4.99

## Beelgara Estate Range Cabernet Merlot 2009 ★★★

Soft, spicy plum aromas and lovely soft palate with sweet oak dominating. \$8.99

## Quarisa 30 Mile SEA Cabernet Sauvignon 2008 ★★★

Tarry, leathery nose and flavoursome tarry/ripe black fruit palate. Firm tannins. \$9.99

## Paringa South Australia Cabernet Sauvignon 2008 ★★★

Berries and spices on the nose and very attractive tarry blackcurrant/olive flavours. \$10

## Buller Beverford Victoria Cabernet Sauvignon 2008 ★★★

Sweet oak and green olive bouquet and a big, oaky palate full of rich berry fruit. \$13

## Bookpurnong Hill Block 267 Riverland Cabernet Petit Shiraz 2005 ★★★

Generous, complex wine with plenty of spicy berry fruit and firm tannins. Holding up well. \$29

## SHIRAZ & BLENDS

18 TASTED  
10 AWARDED

The judges found these a better class than the cabernets. There was more consistency overall, with good mid-weight commercial flavours. "Very few faults. What you are seeing are lighter but well-made wines for regular easy drinking at great value prices."

## McWilliam's Inheritance Shiraz Merlot 2009 ★★★★★

Bright purple wine with peppery fruit aromas and spicy red fruit flavours with soft tannins. Medium-bodied style that has length and finesse. \$4.55

## Quarisa 30 Mile SEA Shiraz 2008 ★★★★★

Vibrant ripe berry notes lift off the licorice nose. Generous fruit flavours with chocolaty development. Firm tannins and a long finish. \$9.99

## Lindemans Bin 55 Shiraz Cabernet 2009 ★★★

Spicy fruit nose and silky-smooth palate with soft blackberry/plum fruit. Well-made wine. \$9.99

## Lindemans Bin 50 Shiraz 2009 ★★★

Light, elegant and very pleasant wine with sweet oak and spicy fruit. \$9.99

## 919 Shiraz 2008 ★★★

Big coconut oak style with some rich cherry fruit showing a menthol note. \$33

## Beelgara Estate Range Shiraz 2008 ★★★

Subtle plum notes on the nose and seamless balance of plum and oak flavours. \$8.99

## McWilliam's Hanwood Estate Shiraz 2007 ★★★

Generous wine, still vibrant with well-balanced fruit/oak aromas and flavours. Fine tannins. \$8.99

## Salena Estate Riverland Shiraz 2007 ★★★

Simple and soft, mature wine with berry fruit sweetness and firm tannins. Ageing well. \$14.99

## Dos Rios Swan Hill Shiraz 2006 ★★★

Very bright for a four-year-old. Loads of oak and pleasant, Cherry Ripe-like flavours. \$20

## Dos Rios Reserve Swan Hill Shiraz Viognier 2006 ★★★

Lovely aged chocolaty/licorice characters with amazing amount of sweet fruit for an '06. \$20

## SWEET & FORTIFIED

16 TASTED  
12 AWARDED

Fantastic class of sweet and fortified wines, in which the warmer inland regions excel. But along with great fruit, this requires great winemaking and understanding of the style - which this flight delivers in spades! Some outstanding value wines.

## 919 Classic Muscat NV (500ml) ★★★★★

As the name says - a classic style! Beautifully fresh complex muscat bouquet with floral highlights. Lusciously rich flavours resembling aniseed and raisins. Very fresh - very intense. \$35

## STAR RATINGS ★★★★★

Three-, four- and five-star ratings are signs of excellence in fruit quality and winemaking skill. All wines are judged 'blind' by wine industry professionals and are compared in peer classes by three judges.

CM Wine is exclusive to Cellarmasters, a major mail-order business.

CD Cellar door price.

CDO Cellar door only.

SO Sold out.

\$N/A Price not available at time of printing.

☎ Contact information pg 160.

RECOMMENDED cellaring (years).



**Penfolds Bluestone Grand Tawny NV ★★★★★**

Excellent example of a tawny style. Complex nutty/fruit/oak aromas followed by an intense complexity of aged toffee/raised fruit flavours that linger on and on. \$23.99

**Saddler's Creek Botrytis Supreme 2008 (375ml) ★★★★★**

Rich and very powerful wine brimming over with complex flavours of apricot-like botrytis and complex marmalade characters. Great structure. \$36

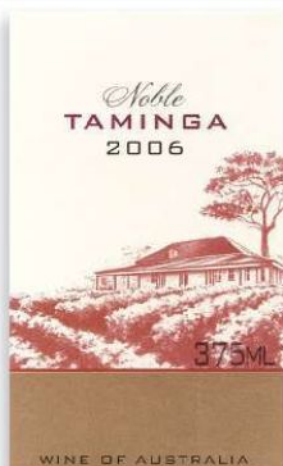
**919 Fino NV (500ml) ★★★★★1/2**

Fresh, nutty nose with a nice yeasty lift. Palate fresh, nutty and dry, with lingering persistence of sweet lemony/seaside flavours. Very long, dry finish. \$25

**919 Vintage Fortified 2006 ★★★★★1/2**

Smells of brandy and blackberry jam. Tastes of licorice and blackberries - rich, complex and spicy. \$35

**TRENTHAM**



**Trentham Estate Noble Taminga 2006 (375ml) ★★★★★1/2**

Intense, complex characters of figs, citrus rind and honey. Fresh, lifted aromas and lush concentration of fresh, lingering flavours not overly sweet but more Sauternes-like. \$16

**Beelgara Frizzante Moscato 2010 ★★★★★1/2**

Good fresh muscat style with lovely lifted Turkish delight/rose water bouquet. Sweet sherbety flavours of musk and roses, perfectly balanced by crisp acidity. \$14.95

**919 Classic Tawny NV (500ml) ★★★★★**

Rich spicy/chocolaty nose with hints of citrus and spices. Great caramel/toffee flavours, some rancio and spicy aged fruit. Quite hot with a drying finish. \$30

**Penfolds Club Reserve Classic Tawny NV ★★★★★**

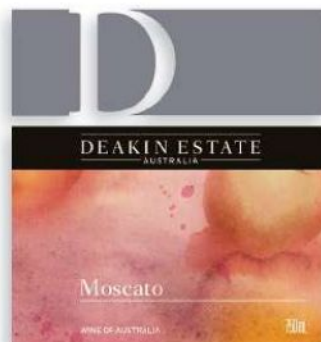
Smells of spices and marmalade. Soft and complex in the mouth, with an elegant structure and showing lovely orange rind and raisined fruit flavours. \$14.99

**Penfolds Club Tawny NV ★★★★★1/2**

Dark fruit-cake-like bouquet and soft, sweet, aged caramel flavours with good spirit/oak integration. \$11.99

**Beelgara Estate Range Late Harvest Riesling 2010 ★★★★★1/2**

Slightly steely, citrusy esters on the nose and some very sweet lemon flavours balanced with crisp acid. \$8.99



**Deakin Estate Moscato 2009 ★★★★★1/2**

Limes on the nose with musky nuances. Sweet fruit palate with attractive lemon zest acidity. \$10

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\*Australian Hotels Association



## HAWKE'S BAY

### GREAT DESIGN, GREAT FOOD

ELEPHANT Hill is an impressive new winery and restaurant complex on the beautiful Te Awanga Coast that produces estate-grown wines and offers an impressive tourism experience. The views of the Pacific Ocean and Cape Kidnappers are spectacular - and worth a visit on their own - while lunches are served daily and dinners nightly during high season, with night service reduced during the winter to Wednesday-Saturday.

The stunning contemporary design, with pre-aged copper-clad buildings, blends into the environment and surrounding vines, and is matched by modern food offerings. Chef Ashley Jones serves choices like smoked venison carpaccio with daikon and horseradish cream; roasted beetroot and goat cheese salad with candied pecans; or salmon with courgette fettuccini, white bean puree and salsa verde for lunch - with dishes matched with wines by the glass. At dinner, expect choices like spanner crab cakes with onion and caper salsa, or maybe pork fillet with shallot jam, tempura apple and mustard-crushed potatoes. Desserts are a speciality here. Think pecan pie, pumpkin and butterscotch ice cream or bruleed banana, coconut sago and amaretto anglaise.

The winery and restaurant are the dream of principal owners Reydan and Roger Weiss, who fell in love with the Hawke's Bay region when visiting from Germany in 2001. "We want the very best experience for our visitors so that they leave with wonderful memories of our wines embodying the complete Elephant Hill Estate experience - finest wines, stunning views and perfect dining," they say. Elephant Hill Estate is at 86 Clifton Rd, Te Awanga, Hawke's Bay; phone +64 6 873 0400; [www.elephanthill.co.nz](http://www.elephanthill.co.nz).

### STAY AT GREG'S PLACE

MOTOR racing driver Greg Murphy rents out his holiday pad, One East Apartment, outside Napier, when he's not in town. High on Napier Hill, One East offers two levels of luxury accommodation with three double bedrooms, expansive decks and panoramic views.

Designed by renowned architect Paris Magdalinos and decorated with locally inspired furnishings, the apartment is a short walk from the seaside village of Ahuriri's waterfront cafes, restaurants, art galleries and antique stores and just five minutes' drive from the city.

Guests are invited to enjoy a glass of complimentary Ash Ridge Vineyards wine on the deck - where there is a gas-fired barbecue - and the apartment is perfect for a group of up to eight friends wishing to explore the many nearby vineyards. Peak

soy glaze on parsnip puree with wilted spinach, field mushroom salad and port wine jus, or fish of the day on potato puree with roquette and crispy bacon, seared scallops and bearnaise sauce.

The wine list features several local boutique producers, including Boundary Vineyards, Crab Farm and Coupers Shed.

The dining room seats only 32, so bookings are recommended. Fox on the Quay is at 14 West Quay, Ahuriri; phone +64 6 833 6520; [www.foxonthequay.co.nz](http://www.foxonthequay.co.nz).



season tariffs are from \$450 (including GST) per night for up to six people. Off peak rates are also available. One East is at 22 Hospital Terrace, Napier; phone + 64 21 451 482; [www.oneeast.co.nz](http://www.oneeast.co.nz).

### FINEST FARE AT THE FOX

NAPIER'S top restaurant, according to the very opinionated globetrotters who provide their thoughts to international travel website TripAdvisor, is Fox on the Quay, which offers fine dining in a relaxed ambience. Proprietors Shane and Heather Fox say their philosophy is "fine food, casual dining", and they aim to use local Hawke's Bay produce and ingredients when possible.

There are tapas, brunch and dinner menus with evening starters featuring dishes like smoked fish and mussel chowder with fresh bread, or venison carpaccio with saffron aioli and salad leaves. Main choices may include pan-roasted duck breast with honey

### CELEBRATING THE OLIVE

HAWKE'S Bay will host the New Zealand Olive Festival at Sileni Estates winery from 10am to 4pm on September 18, with input from both Venture Hawke's Bay and the Blossom Festival. Food Hawke's Bay is managing the event, which Geoff Crawford, a director at Telegraph Hill olive farm, says is a "must do" for New Zealand foodies, with leading chef Rex Morgan a star attraction. Jane Libby, general manager of the Food Hawke's Bay group, says the event will showcase the region's assets. "Collectively, Hawke's Bay is the best food and wine region in New Zealand, and by frequently adding fantastic events to our calendar we continue to build on this reputation."

The festival will include children's activities, olive oil tastings, olive grower stalls and olive appreciation workshops, cooking demonstrations, food and entertainment and is part of a larger event weekend on the final days of the Hastings Blossom Festival,





## A LONG, LONG LUNCH - LITERALLY

THE CJ PASK Winery will host the Great Long Lunch on March 6 next year in the Marine Parade Gardens in Napier, where 800 guests will enjoy a sumptuous three-course meal and wines in a picturesque setting at a table that stretches for almost 250m, while a band provides entertainment. The cost is \$100 per person. See [www.napierinthecity.co.nz/news\\_and\\_events/events/cj\\_pask\\_winery\\_great\\_long\\_lunch](http://www.napierinthecity.co.nz/news_and_events/events/cj_pask_winery_great_long_lunch).

## COMFORTABLE CONTRASTS

IN ADDITION to its many wineries and cellar doors, Hawke's Bay has a wide range of accommodation for visitors, ranging from motels to guesthouses. One of the most popular and highly acclaimed is the oceanfront Pebble Beach Motor Inn on Napier's Marine Parade. Right in the centre of the action, and just a stroll from the Art Deco buildings, it features 25 suites with their own balconies and ocean views.

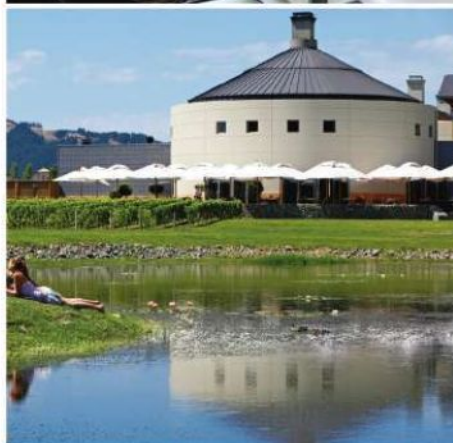
which features concerts, parades and art exhibitions and runs from September 10 to 19. See [www.blossomfestival.co.nz](http://www.blossomfestival.co.nz).

## STAY CLOSE TO TOWN

MAISON Bearnaise in Napier is a traditional bed and breakfast with two guest bedrooms, both with views and en suite bathrooms. Breakfasts feature both home-grown and local produce (the property has its own potager garden) while the colourful gardens are a delight and the sunny courtyard extremely popular. Hosts Christine Grouden and Graham Storer point out that downtown Napier, with its famous Art Deco buildings, is just a 10-minute walk away. Single rooms cost from \$120 to \$150 and doubles \$160 to \$180. All have TV and DVDs, telephone, hair dryer, heated towel rail and gas heating.

## NEW LUXURY CHOICE

THE PEOPLE behind the popular Millar Road villas and the & Co wine label have recently launched a very stylish new self-contained luxury residence, Haumoana House, located in the Tuki Tuki Hills and overlooking vineyards, orchards, farms and the Pacific Ocean. Accommodating up to eight people, Haumoana House has three king bedrooms, two bathrooms (one en suite) and a study with two roll-away beds. Guests can rent the house, or the entire complex, which also includes two villas. Facilities include Sky TV/DVD and wireless broadband internet connection. See [www.millarroad.co.nz](http://www.millarroad.co.nz).



Another great food and wine event in the region is the fourth annual Hawke's Bay Regional Signature Dish event, which runs from September 10 to October 20. The region's top eateries and leading chefs will take part in the regional bonanza, showcasing the best of local food and wine. An estimated 30 restaurants will take part, each with their own signature dish. See [www.foodhawkesbay.co.nz](http://www.foodhawkesbay.co.nz).

The 17 studio suites are for one or two people and have fully equipped kitchens, en suite bathroom with bathrobes and rainforest showers, and large LCD TVs with cable channels. Prices range from \$135 to \$255 a night, depending on the season. The eight family suites sleep up to four and some boast freshwater spa pools. Prices range from \$165 to \$295. See [www.pebblebeach.co.nz](http://www.pebblebeach.co.nz).

In contrast, but equally popular, is The Landing, a chic bed and breakfast that opened less than two years ago. There are three funky suites and a choice of continental or cooked breakfasts. There's a lounge with giant TV, deck with panoramic views, a lap pool, barbecue area and broadband internet. Rates change seasonally. See [www.thelandingnapier.co.nz](http://www.thelandingnapier.co.nz).

*Above:* Elephant Hill Estate dining.  
*Centre:* The Landing Napier studio accommodation.  
*Below:* Sileni Estate.  
*Opposite page:* Elephant Hill Estate at night.



## HAWKE'S BAY

Chardonnay - predictably - dominated the white wine classes, with an impressive haul of deliciously rich, ripe and rounded wines. The judges also discovered many concentrated, classy merlot and cabernet sauvignon-based reds, underlining Hawke's Bay's growing international reputation for claret-style reds. Pernod Ricard NZ, the country's largest wine company, provided a stand-out performance under its Church Road, Boundary Vineyards and Couper's Shed brands.

Prices shown are approximate New Zealand retail. Wines available in export markets are shown as (A) Australia, (UK) and (US).

### SPARKLING

3 TASTED  
2 RECOMMENDED

#### Mimi NV ★★★1/2

Appetisingly crisp and vibrant, with citrusy, gently yeasty flavours, showing very good freshness and immediacy. Fine value from Morton Estate. \$15

#### Trinity Hill 'H' Blanc de Blancs NV ★★★1/2

Chardonnay-based, with lots of crisp, citrusy flavour. Moderately yeasty and complex, very lively and refreshing. \$29 (A, UK)

### SAUVIGNON BLANC & BLENDS

11 TASTED  
7 RECOMMENDED

Solid class in which the top wines were fleshy, dry and rounded, in a ripely flavoured style that is often enhanced by a subtle twist of oak.

#### Mission Vineyard Selection Sauvignon Blanc 2009 ★★★★★

Mouthfilling, bone-dry style with ripe, tropical fruit flavours, woven with fresh acidity, slightly leesy notes and a creamy texture. Tight, youthful and elegant, with obvious potential. \$21.95

#### Church Road Hawke's Bay Sauvignon Blanc 2009 ★★★1/2

Slightly sweaty aromas lead into a mouthfilling wine with ripe, tropical fruit flavours, dry and generous. Fresh and crisp, with sweet-fruit delights. \$26.95

#### Farmgate Hawke's Bay Sauvignon Blanc 2009 ★★★1/2

From Ngatarawa, a full-bodied style with good depth of vibrant, ripe, tropical fruit flavours and a refreshingly crisp, dry finish. \$21.95

#### Mission Hawke's Bay Sauvignon Blanc 2009 ★★★1/2

Scented, with fresh, ripe, passionfruit and lime flavours and a well-rounded finish. Easy-drinking, bone-dry style, showing very good depth. \$18.95

#### Alpha Domus The Aviatrix 2009 ★★★

Fleshy blend of sauvignon blanc, chardonnay and viognier, with hints of biscuity oak on nose and palate. Shows good ripeness, harmony and depth. \$22.95

#### Mission Reserve Sauvignon Blanc 2009 ★★★

Weighty, with strong, tropical fruit flavours, seasoned with toasty oak. Barrel-fermented style, well worth cellaring. \$25

#### Morton Estate White Label Hawke's Bay Sauvignon Blanc 2009 ★★★

Easy-drinking style, ripely scented, with satisfying depth of tropical fruit flavours and a soft, well-rounded finish. \$16

### OTHER WHITES

4 TASTED  
2 RECOMMENDED

#### Mission Hawke's Bay Riesling 2010 ★★★1/2

Floral, light and lively, in a low-alcohol, medium style. Fresh, vibrant, lemon and green apple flavours, showing good vigour and depth. \$18.95

#### Abbey Cellars Hawke's Bay Riesling 2009 ★★★

Light to medium-bodied, with a floral bouquet, splash of sweetness and limey, slightly toasty flavours. Quite forward and already enjoyable. \$17.95

### PINOT GRIS

16 TASTED  
8 RECOMMENDED

Mixed bag. The top wines were attractively perfumed and weighty, with ripe, peachy flavours, but those not recommended were typically a bit lean and short, suggesting overcropping.

#### Church Road Cuve Hawke's Bay Pinot Gris 2008 ★★★★★

Scented, distinctly medium style showing good weight and concentrated, ripe, slightly honeyed flavours. Drinking well now. \$26.95

#### Couper's Shed Hawke's Bay Pinot Gris 2009 ★★★★★

Invitingly perfumed wine from Pernod Ricard NZ with ripe stone-fruit, spice and ginger flavours. Full-bodied, medium style with a slightly oily texture and excellent delicacy and richness. \$19.95

#### Church Road Hawke's Bay Pinot Gris 2009 ★★★1/2

Strongly varietal wine, mouthfilling, with fresh, gently sweet, peachy flavours and a creamy-smooth finish. \$26.95

#### Mission Hawke's Bay Pinot Gris 2009 ★★★1/2

Bone-dry style, medium-bodied, with satisfying depth of fresh citrus fruit and pear flavours and a crisp, lively finish. \$18.95

#### Selaks Winemaker's Favourite Hawke's Bay Pinot Gris 2009 ★★★1/2

Mouthfilling, with good depth of clearly varietal, peachy flavours, a slightly oily texture and a lingering, rounded finish. \$20.99

#### Trinity Hill Black Label Hawke's Bay Pinot Gris 2008 ★★★1/2

Dry style with very satisfying body and depth of ripe, citrusy flavours, showing some complexity. Described by the judges as 'distinctive' and a 'good food wine'. \$34 (A, UK)

#### Trinity Hill Hawke's Bay Pinot Gris 2008 ★★★1/2

Slightly honeyed, dry style, mouthfilling, fresh and peachy (10% viognier). Drinking well now. \$19 (A, UK)

#### Esk Valley Hawke's Bay Pinot Gris 2009 ★★★

Very fresh and vibrant, in an easy-drinking style with slightly sweet flavours of citrus fruits, apples and pears and a hint of honey. \$22.99



## GEWURZTRAMINER

4 TASTED

3 RECOMMENDED

**Mission Hawke's Bay Gewurztraminer 2010 ★★★★★**

Perfumed, spicy bouquet. Light and lively, with fresh, delicate lemon, apple and spice flavours, just a sliver of sweetness, and excellent balance and length. Full of youthful promise. \$18.95

**Beach House Hawke's Bay Gewurztraminer 2009 ★★★1/2**

Floral and fresh, with good weight and depth of lychee and peach flavours, leading to a well-spiced, finely balanced finish. \$16.90

**Crossroads Hawke's Bay Gewurztraminer 2007 ★★★**

Floral, slightly sweet style with attractive, citrusy, gently spicy flavours and a softening finish. \$19.99 (A, UK)

## CHARDONNAY

39 TASTED

30 RECOMMENDED

Strong class, in which many wines showed the typical regional style of strong, ripe but not overripe grapefruit and stone-fruit characters, balanced acidity and a rich, rounded mouthfeel.

**Goldridge Estate Premium Reserve Hawke's Bay Chardonnay 2009 ★★★★★**

Great buy. Complex nose, with concentrated, citrusy, biscuity flavours, elegant and slightly creamy. Fleshy, weighty, rounded and long. \$18.95 (UK)

**Church Road Reserve Hawke's Bay Chardonnay 2008 ★★★★★**

Rich, complex bouquet. Full-bodied and concentrated, with deep stone-fruit flavours, well seasoned with toasty oak. Powerful and full of personality, with a strong oak influence - but the fruit to carry it. Well worth cellaring. \$36.95

**Mission Vineyard Selection Middle Road Hawke's Bay Chardonnay 2009 ★★★★★**

Fleshy and weighty, with concentrated citrus and stone-fruit flavours, enriched by hints of nutty oak and butterscotch. Tank-fermented, with 'light' wood handling, but also fat, leesy and creamy, with some flinty, mineral notes. Rated highly by all judges. \$21.95

**Moana Park Vineyard Tribute Hawke's Bay Chardonnay 2009 ★★★★★1/2**

Fragrant and full-bodied, with ripe flavours of stone-fruit, butterscotch and nuts, good power through the palate and a rich, rounded finish. Powerful wine, already drinking well. \$29.99

**Boundary Vineyards Tuki Tuki Road Hawke's Bay Chardonnay 2009 ★★★★★**

Generous, ripe and well-rounded, with mouthfilling body and tropical fruit flavours, slightly toasty and creamy. Finely integrated oak, with excellent texture and depth. Great value. \$19.95

**Church Road Cuve Hawke's Bay Chardonnay 2008 ★★★★★**

Classic Hawke's Bay style, rich and sweet-fruited, with ripe, lemony, peachy flavours, plenty of oak, and substantial body. Complex and creamy, with a lingering finish. \$26.95

**Church Road Hawke's Bay Chardonnay 2009 ★★★★★**

Weighty and dry, with concentrated, ripe, stone-fruit flavours and nutty, biscuity notes adding complexity. Full, rich and creamy. \$26.95

**C.J. Pask Declaration Hawke's Bay Chardonnay 2008 ★★★★★**

Highly fragrant, with rich, stone-fruit flavours, slightly nutty and creamy, and excellent complexity. Weighty, concentrated and long. Enjoyed by all judges. \$32 (A, UK)

**Mission Hawke's Bay Chardonnay 2008 ★★★★★**

Citrusy, fruit-driven, gently oaked style with mouthfilling body and a slightly buttery finish. Freshly scented, with excellent flavour depth, balance and length. Fine value at \$18.95.

**Dolbel Estate Hawke's Bay Chardonnay 2008 ★★★★★**

Serious, complex style, tightly structured, with a fleshy palate, mealy, nutty, rounded and long. \$29.95

**Dolbel Estate Hawke's Bay Chardonnay 2007 ★★★★★**

Refined, elegant wine, maturing gracefully, with a subtle oak influence and fresh, citrusy, slightly mineral and buttery flavours. \$29.95

**Glazebrook Regional Reserve Hawke's Bay Chardonnay 2007 ★★★★★**

Crisp, elegant style, maturing well, with fresh, citrusy flavours and a slightly mineral streak. \$27

**Mission Reserve Hawke's Bay Chardonnay 2008 ★★★★★**

Fleshy, rich and creamy style. Fragrant bouquet, with fresh, vibrant fruit flavours, a subtle oak influence and good harmony. \$25.95

**Trinity Hill Gimblett Gravels Hawke's Bay Chardonnay 2008 ★★★★★**

Fleshy and generous, with rich, ripe, tropical fruit and nut flavours. Creamy textured, with a long finish. \$34 (A, UK)

**Beach House Hawke's Bay Chardonnay 2009 ★★★1/2**

Youthful, barrel-fermented wine with ripe citrus and stone-fruit flavours, a hint of butterscotch and a rounded finish. Slightly creamy, with some elegance and good length. \$23.50

**Black Barn Vineyards Hawke's Bay Chardonnay 2009 ★★★1/2**

Fragrant and smooth, with ripe, citrus fruit characters to the fore, slightly toasty and buttery notes adding complexity, and mouthfilling body. Finely textured, with good length. \$28

## JUDGES



**Michael Cooper**  
Winestate's New Zealand editor is the author of the internationally acclaimed *Wine Atlas of New Zealand* and the annual *Michael Cooper's Buyer's Guide to New Zealand Wines*. In the 2004 New Year Honours, Michael was appointed an Officer of the New Zealand Order of Merit for services to wine writing.



**Michael Ivecivich**  
Chief winemaker for Delegat's Wine Estate and Oyster Bay Wines and a senior judge in New Zealand competitions.



**Phil Brodie**  
Born and bred in Hawke's Bay, Phil graduated in commerce and wine science, is a senior wine judge, and since 2003 has been winemaker at Te Mata Estate.



## **Coopers Creek SV The Limeworks Hawke's Bay Chardonnay 2009 ★★★1/2**

Citrusy and slightly creamy, with sweet, nutty, American oak aromas and some freshness, elegance and richness. \$20 (UK)

## **Coopers Creek Swamp Reserve Hawke's Bay Chardonnay 2009 ★★★1/2**

Youthful, with good weight and depth of ripe, citrusy flavours, seasoned with smoky oak, a creamy texture and a finely balanced, well-rounded finish. Drink now or cellar. \$29 (UK)

## **Crossroads Hawke's Bay Chardonnay 2009 ★★★1/2**

Full-bodied, peachy and slightly nutty, with generous, ripe-fruit flavours, showing some meaty complexity, and a creamy-smooth finish. \$19.99 (A, UK, US)

## **Sacred Hill Riflemans Chardonnay 2009 ★★★1/2**

Very youthful, full-bodied wine with ripe, citrusy, slightly biscuity flavours. Fresh, crisp and elegant, with obvious ageing potential. \$53.90

## **Selaks Winemaker's Favourite Hawke's Bay Chardonnay 2009 ★★★1/2**

Generous, barrel-fermented style with ripe, stone-fruit flavours seasoned with nutty oak, and a hint of butterscotch. Creamy-textured, with good harmony. \$20.99

## **Sileni The Lodge Hawke's Bay Chardonnay 2008 ★★★1/2**

Full-bodied and concentrated, with peachy, complex flavours and a dry, finely textured finish. However, two judges found it a bit too forward and developed to rate more highly. \$30 (UK)

## **Vidal Hawke's Bay Chardonnay 2009 ★★★1/2**

Fruit-driven style, fermented in a near-even split of tanks and French oak barriques (only 10% new). Medium-bodied, with ripe, peach and passionfruit-like flavours, fresh, crisp and lively. \$19.99 (UK)

## **C.J. Pask Gimblett Road Hawke's Bay Chardonnay 2008 ★★★**

Partly barrel-fermented style, still youthful, with delicate, citrusy flavours and a subtle oak influence. Priced right. \$17 (A, UK)

## **Couper's Shed Hawke's Bay Chardonnay 2009 ★★★**

Fruit-driven style, full-bodied, with plenty of ripe, peachy flavour and a rounded, dryish finish. Lots of drink-young charm. From Pernod Ricard NZ. \$19.95

## **Esk Valley Hawke's Bay Chardonnay 2009 ★★★**

Fruit-driven style with ripe, tropical fruit flavours to the fore and a subtle seasoning of nutty oak. Not complex, but lively and refreshing. \$22.99 (UK)

## **Mission Jewelstone Hawke's Bay Chardonnay 2008 ★★★**

Drinking well now, with strong, ripe, tropical fruit flavours, balanced oak and a creamy finish. \$38

## **Morton Estate White Label Hawke's Bay Chardonnay 2008 ★★★**

Crisp and vibrant, with mouthfilling body and plenty of fresh, citrusy flavour, showing a hint of honey and some complexity. Enjoyable now. \$18

## **Ngatarawa Stables Reserve Hawke's Bay Chardonnay 2008 ★★★**

Fruit-driven style, with strong, citrusy flavours to the fore and subtle oak and butterscotch notes adding a touch of complexity. \$22

## **Wild Rock Pania Hawke's Bay Chardonnay 2009 ★★★**

Elegant, slightly creamy wine with citrusy fruit flavours and fresh acidity. Lingers well. From Craggy Range. \$19.95

## **VIIGNIER**

8 TASTED

6 RECOMMENDED

Small but strong class, in which several wines showed the inviting perfume, substantial body, ripe stone-fruit flavours and seductive softness of this classic Rhone variety.

## **Church Road Reserve Hawke's Bay Viognier 2009 ★★★★★**

Fleshy and rich, with mouthfilling body, an oily texture and concentrated ripe-fruit flavours. Deliciously peachy, creamy and rounded. \$36.95

## **Morton Estate White Label Hawke's Bay Viognier 2009 ★★★★★**

Fruit-driven style, very fresh and vibrant, with a floral bouquet. Full-bodied, with peach and apricot flavours showing good ripeness, richness and length. Fine value. \$18

## **Trinity Hill Gimblett Gravels Viognier 2008 ★★★★★**

Fleshy, rich and ripe, with a subtle oak seasoning. Stylish wine with concentrated sweet-fruit flavours, hints of peaches and apricots, and a deliciously soft, well-rounded finish. \$34 (A, UK)

## **Alpha Domus The Wingwalker Hawke's Bay Viognier 2009 ★★★**

Floral, with ripe, stone-fruit flavours showing good depth. Barrel-fermented but gently oaked, with a smooth, off-dry finish. \$22.95 (A, UK, US)

## **Coopers Creek SV Chalk Ridge Hawke's Bay Viognier 2009 ★★★**

Mouthfilling, dry and vibrantly fruity. Barrel-fermented style with good depth of peachy, slightly spicy and toasty flavours. \$24 (UK)

## **Morton Estate Private Reserve Hawke's Bay Viognier 2009 ★★★**

Aromatic, with hints of apricots. Mouthfilling, with good depth of ripe, peachy flavours and a rounded finish. \$22

## **ROSE**

3 TASTED

2 RECOMMENDED

## **Morton Estate Musetta Rose 2009 ★★★**

Light red colour. Freshly aromatic, with vibrant flavours of red berries and strawberries, smooth and lingering. \$18

## **Nikau Point Hawke's Bay Rose 2009 ★★★**

Bright, light red. Very easy-drinking style with fresh red berry, plum and slight herb flavours. \$16

## **PINOT NOIR**

7 TASTED

3 RECOMMENDED

Small class with few highlights, confirming that pinot noir generally struggles to excel in the relative warmth of Hawke's Bay. Yet elevated, relatively cool sites can still produce attractive wines.

## **Trinity Hill Hawke's Bay Pinot Noir 2009 ★★★1/2**

Ruby-hued and floral, with plenty of vibrant, plummy, spicy flavour, some savoury complexity and fresh acidity. Good value at \$19. (A, UK)

## **Sileni Cellar Selection Hawke's Bay Pinot Noir 2009 ★★★**

Ruby-hued, slightly lean style with decent depth of berry/plum flavours, fresh and youthful. An enjoyable, drink-young proposition. \$20 (A, UK, US)

## **Trinity Hill High Country Pinot Noir 2008 ★★★**

Richly coloured and fleshy, with strong plum and slight herb flavours and a firm foundation of tannin. Worth cellaring. \$39 (A, UK)

## **MERLOT & BLENDS**

43 TASTED

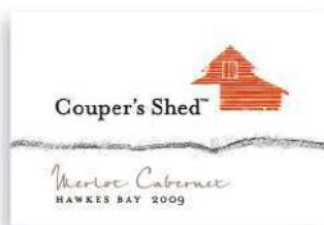
30 RECOMMENDED

Merlot is by far the most widely planted red wine variety in the Bay - and it's easy to see why. Many of the wines were invitingly fragrant, full-bodied and complex, although not heavy, in the classic claret style. However, the panel also found a significant number of underripe wines, lean and leafy.

## **Thornbury Hawke's Bay Merlot 2008 ★★★★★**

A 'steal'. Youthful, finely structured Gimblett Gravels red, dark and concentrated, with firm, ripe plum, blackcurrant, herb and spice flavours, seasoned with quality oak (French and American, 40% new). Rated highly by all judges. \$19.99





**Couper's Shed  
Hawke's Bay Merlot  
Cabernet 2009 ★★★★★**

Dense, purple/black colour. Weighty, with beautifully ripe, rich plum and spice flavours and fine-grained tannins. Excellent density, complexity and harmony. (from Pernod Ricard NZ) \$22.95

**Villa Maria Reserve  
Hawke's Bay Merlot  
2008 ★★★★★**

Arrestingly dark, dense, Gimblett Gravels red with layered blackcurrant, spice and slight coffee flavours. Highly concentrated, very ripe style, described by one judge as "voluptuous and sexy". \$49.99 (UK)

**Church Road Cuve Merlot  
2007 ★★★★★1/2**

Still youthful, deeply coloured red with highly concentrated blackcurrant, plum and spice flavours, showing excellent ripeness and generosity. Powerful and finely structured, with good ageing potential. \$26.95

**Villa Maria Cellar  
Selection Hawke's  
Bay Merlot Cabernet  
Sauvignon 2008 ★★★★★1/2**

Dark, with blackcurrant, plum and slight herb flavours, vibrant and concentrated. French and American oak-aged, with spice and fruit cake notes, and a firm backbone of tannin. Worth cellaring. \$21.99 (US)

**Church Road  
Hawke's Bay Merlot  
Cabernet 2008 ★★★★★**

Dark and purple-flushed, with dense, youthful, plum, blackcurrant and slight herb flavours and good tannin support. Well worth cellaring. \$26.95

**Glazebrook Regional  
Reserve Hawke's Bay  
Merlot 2009 ★★★★★**

Deeply coloured, vibrantly fruity and smooth, with concentrated, plummy flavours. Fleishy, ripe, rich and long. \$20

**Glazebrook  
Regional Reserve  
Hawke's Bay Merlot  
Cabernet 2007 ★★★★★**

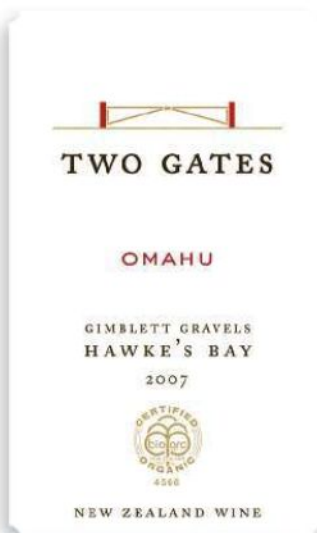
Dark and concentrated, with blackcurrant, plum, herb and coffee flavours. Slightly leafy, but shows excellent complexity and depth. \$27

**Goldridge Premium  
Reserve Hawke's Bay  
Merlot 2008 ★★★★★**

Firm, concentrated, deeply coloured red with vibrant plum and spice flavours and firm tannins. Still very fresh and lively, with good concentration and length. \$18.95 (UK)

**Moana Park Vineyard  
Tribute Hawke's Bay  
Merlot 2008 ★★★★★**

Densely coloured, Gimblett Gravels red with a strong seasoning of French oak (60% new), concentrated cassis, herb and nut flavours, and a well-rounded finish. \$31.99



**Two Gates Gimblett  
Gravels Omaha 2007 ★★★★★**

Merlot-based blend, certified organic. Deep and bright in colour, with a concentrated palate showing ripe blackcurrant, plum and slight coffee flavours, fresh and vibrant. Refined and harmonious. \$55

**Ngatarawa Stables Reserve  
Merlot 2009 ★★★★★**

Fruit-driven style with deep, bright colour and youthful, concentrated flavours of plums and spices, with a hint of coffee. Tightly structured, ageworthy red. \$22

**Sacred Hill  
Brokenstone Hawke's Bay  
Merlot 2008 ★★★★★**

Intensely varietal, single-vineyard Gimblett Gravels red. Deeply coloured, with strong plum and spice flavours, well-integrated, cedary French oak, and ripe, supple tannins. \$64.90

**Villa Maria Private Bin  
Hawke's Bay Merlot  
2009 ★★★★★**

Youthful, concentrated red with deep, bright colour and concentrated, well-ripened plum and spice flavours. Partly oak-matured style, fresh and vibrantly fruity, with some savoury notes and a rich, firm finish. Best drinking mid-2011 on. \$18.99 (A, UK)

**Villa Maria  
Private Bin Hawke's  
Bay Merlot Cabernet  
Sauvignon 2009 ★★★★★**

Fragrant, full-coloured blend, partly oak-aged. Strong, plummy, spicy flavours, showing good ripeness, hints of dark chocolate and coconut, and some complexity. Fine value. \$18.99 (UK, US)

**Bell Bird Bay Hawke's Bay  
Merlot 2008 ★★★★★1/2**

Fleshy, deeply coloured red with strong, plummy, slightly herbal flavours and some oak-derived complexity. Bargain-priced. \$15.99

**Dolbel Estate  
Hawke's Bay Merlot  
Cabernet 2007 ★★★★★1/2**

Deeply coloured, 2:1 blend with concentrated cherry and plum flavours. Some savoury complexity and fine, smooth tannins. \$29.95

**Elephant Hill Hawke's Bay  
Merlot 2009 ★★★★★1/2**

Grown at Te Awanga, this youthful red is deeply coloured, with strong, vibrant cassis and plum flavours, ripe, firm and tightly structured. Best drinking mid-2011 on. \$24 (A)

**Mills Reef Reserve Hawke's  
Bay Merlot 2008 ★★★★★1/2**

Full-coloured, with fresh plum and spice flavours, hints of herbs and earth, and very good depth and roundness. \$24.95

**Mission Reserve Hawke's  
Bay Merlot 2009 ★★★★★1/2**

Densely coloured, with highly concentrated, well-ripened blackcurrant, cherry and spice flavours, braced by firm tannins. Youthful wine, with cellaring potential. \$25.95

**Morton Estate White Label  
The Mercure 2007 ★★★★★1/2**

Merlot-based blend with deep, developed colour. Blackcurrant, herb and slight nut flavours, showing good concentration, and a rounded finish. Ready. \$19

**Sileni Cellar  
Selection Hawke's Bay  
Merlot 2009 ★★★★★1/2**

Fruity, soft, elegant red, full-coloured, with good depth of berryish flavour, a hint of cedary oak, and firm tannins on the finish. \$20 (A, UK, US)

**Trinity Hill The Trinity  
2006 ★★★★★1/2**

Mature, merlot-based blend with full, slightly developed colour and generous cassis and spice flavours. Slightly earthy, with a soft, rounded finish. \$19 (A, UK)

**Black Barn Hawke's Bay  
Merlot Cabernet Franc  
Malbec 2007 ★★★★★**

Slightly rustic, full-coloured blend, with plenty of blackcurrant and spice flavour and some toasty oak complexity. Ready. \$28

**Kim Crawford Regional  
Reserve Hawke's Bay  
Merlot 2009 ★★★★★**

Full-coloured and vibrantly fruity. Medium-bodied style with good depth of fresh plum and spice flavours, moderate complexity and gentle tannins. Enjoyable young. \$22.90

**Mission Hawke's Bay  
Merlot 2009 ★★★★★**

Slightly leafy, but full-coloured, with plenty of plum, herb and spice flavour and some toasty, savoury notes adding a touch of complexity. \$18.95

**Redmetal Vineyards  
Basket Press Merlot  
Cabernet Franc 2007 ★★★★★**

Deep and still bright in colour, with good but not great depth of red berry, plum and spice flavours, slight leafy notes, and finely balanced tannins. \$29



## Redmetal Vineyards Merlot Cabernet Franc 2008 ★★★

Easy-drinking, finely balanced blend (88% merlot) with good body and depth of flavour, slightly spicy and earthy. \$17

## Sileni The Triangle Hawke's Bay Merlot 2008 ★★★

Slightly leafy, herbal notes on nose and palate, but also good depth of plummy flavour, finely balanced and rounded. \$30 (UK)

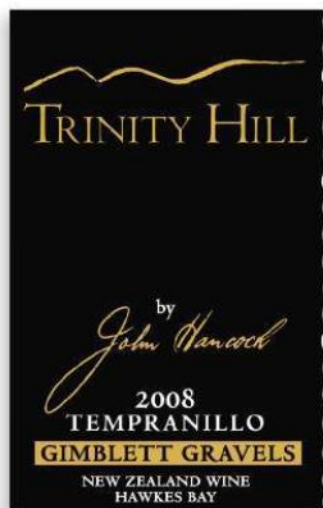
## Vidal Hawke's Bay Merlot Cabernet Sauvignon 2008 ★★★

Fleshy, very fresh and vibrant, with good colour depth and ripe plum/spice flavours, showing some savoury complexity. \$19.99 (UK)

## OTHER REDS

7 TASTED

6 RECOMMENDED



## Trinity Hill Gimblett Gravels Tempranillo 2008 ★★★★★

Generous, serious, ageworthy red with full, youthful colour and fresh, deep plum and spice flavours, complex, savoury, finely balanced and lingering. Rated highly by all judges. (10% touriga nacional, 2% malbec and 1% viognier) \$34 (A, UK)

## Sileni The Pacemaker Cabernet Franc 2008 ★★★1/2

Drinking well now, with deep colour and strong blackcurrant and herb flavours, soft and attractive. Easy-drinking style, with very satisfying weight, balance and depth. \$30

## Abbey Cellars Temptation Malbec 2009 ★★★

Bold, purple-flushed colour. 'Fruit bomb' style, fresh and soft, although not complex, with lots of plummy, smooth flavour. \$30.95

## Coopers Creek Four Daughters 2006 ★★★

Good, gutsy Hawke's Bay quaffer, blended from cabernet franc, syrah, merlot and malbec. Still bright in colour, with plenty of firm, plummy, spicy flavour. \$17

## Crossroads Talisman 2008 ★★★

Fruity, smooth, blended red with deep, purplish colour and sweet, juicy, malbec-like flavours of berries and spice, seasoned with sweet oak. \$39.99 (A, UK, US)

## Matakana Estate Hawke's Bay Cabernet Franc Merlot 2008 ★★★

Deeply coloured, with a bouquet of cassis and herbs. Full-flavoured, cedary, spicy and savoury, with some development showing. \$27 (UK)

## CABERNET SAUVIGNON & BLENDS

12 TASTED

9 RECOMMENDED

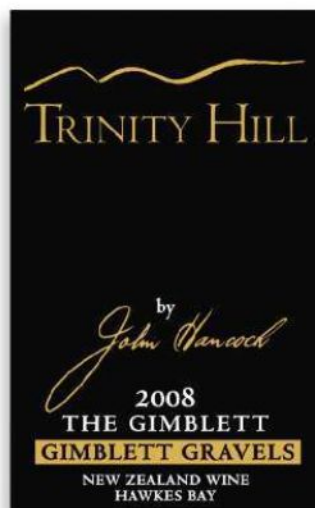
As usual, one of the most impressive classes, proving yet again that cabernet sauvignon can be the foundation of superb reds in Hawke's Bay - although only on the warmest, most free-draining sites.

## Church Road Cuve Cabernet Sauvignon 2007 ★★★★★

Classic claret style, with deep, bright colour and deliciously concentrated blackcurrant and spice flavours. Shows lovely fruit sweetness and varietal purity, with firm, fine-grained tannins. \$26.95

## Villa Maria Reserve Hawke's Bay Cabernet Sauvignon Merlot 2008 ★★★★★

Dense, purple/black colour. Powerful, with fine-grained tannins and highly concentrated, brambly, plummy, spicy flavours, cedary and complex. Excellent balance and finesse. One for the cellar. \$49.99 (US)



## Trinity Hill The Gimblett 2008 ★★★★★

Dense, very ageworthy blend, based principally on cabernet sauvignon (43%) and merlot (41%). Dark, with blackcurrant/spice flavours, notably rich, ripe and firmly structured. Still very youthful, but layered and lingering. \$34 (A, UK)

## Babich Irongate Cabernet Merlot Franc 2007 ★★★★★

Elegant red, not dense and powerful but fragrant, subtle and savoury. Plummy, spicy, slightly earthy flavours, showing good complexity, harmony and depth - and great drinkability. \$34.95

## Church Road Reserve Hawke's Bay Cabernet Merlot 2007 ★★★★★

Still developing, with dense, bright colour and concentrated flavours of blackcurrants, plums, spices and coffee. Sweet-fruited, firm and lingering, with a very long future. \$36.95

## Coopers Creek SV Gimblett Gravels Cabernet Sauvignon Merlot 2007 ★★★1/2

Dark, with blackcurrant and spice flavours, hints of herbs and coffee, and a firm finish. Tightly structured blend, showing good concentration and length. Best drinking 2011 on. \$29

## C.J. Pask Gimblett Road Cabernet Merlot Malbec 2007 ★★★

Concentrated, full-coloured red with plum, tobacco and herb flavours and a firm tannin grip. Still developing. Priced sharply. \$17

## Coopers Creek SV Gimblett Gravels Cabernet Sauvignon 2007 ★★★

Dark, concentrated and tannic. Fresh and lively, with ripe blackcurrant and cedar notes, showing some complexity and length. \$29

## Mission Jewelstone Hawke's Bay Cabernet Sauvignon 2008 ★★★

Firm, youthful red with good concentration. Two judges found it currently a bit grippy, but it is also dark and fragrant, with sweet, ripe fruit characters and obvious potential. \$38

## SYRAH

28 TASTED

17 RECOMMENDED

Good but not memorable class, with many of the 2008 wines - from a rain-affected harvest - showing less ripeness and density than the very highly regarded 2007s.

## Church Road Reserve Hawke's Bay Syrah 2008 ★★★★★1/2

Powerful, densely coloured red with concentrated flavours of blackcurrants, plums, dark chocolate and black pepper, seasoned with toasty oak. Complex, ripe and rich. Stylish wine, well worth cellaring. \$36.95

## C.J. Pask Declaration Hawke's Bay Syrah 2007 ★★★★★

Powerful, dense and nutty, with deep colour and concentrated coffee and spice flavours. Strongly oaked style (100% new), firmly structured, with obvious cellaring potential. \$45 (A, UK)

## Elephant Hill Hawke's Bay Syrah 2009 ★★★★★

Deeply coloured, with a fragrant, spicy bouquet and concentrated plum, pepper and spice flavours. Strong drink-young appeal, but also built to last. Rated five stars by one panellist. \$29 (A)

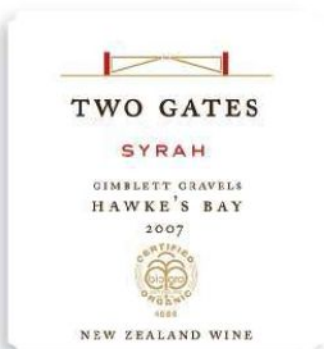
## Sacred Hill Deer Stalkers Hawke's Bay Syrah 2008 ★★★★★

Concentrated Gimblett Gravels red with fresh cassis, plum and black pepper flavours. Dark and dense, with firm, ripe tannins and good cellaring potential. \$49.90



**Trinity Hill Gimblett Gravels Syrah 2008 ★★★★★**

Highly approachable, warm and supple red (8% viognier) with deep colour and ripe blackcurrant, plum and spice flavours. Fleshy and fruity, with excellent depth through the palate. \$34 (A, UK)

**Two Gates Hawke's Bay Syrah 2007 ★★★★★**

Organically certified, Gimblett Gravels red with dark colour and dense, spicy flavours. Powerful, with a strong seasoning of smoky French oak, loads of rich, ripe fruit and a long finish. One judge scored it five stars. \$55

**Glazebrook Regional Reserve Hawke's Bay Syrah 2007 ★★★★★1/2**

Sturdy, deeply coloured red with good weight and generous, ripe, plummy, slightly raisiny flavours, showing considerable complexity. \$27

**Mission Jewelstone Hawke's Bay Syrah 2008 ★★★★★1/2**

Densely coloured, with sweet fruit characters, strong berry and spice flavours and firm, ripe tannins. Sturdy, honest red, built to last. \$38

**Ngatarawa Stables Reserve Syrah 2009 ★★★★★1/2**

Very youthful, with deep, purple-red colour and fresh cassis, plum and pepper flavours, showing some earthy, savoury notes. Well balanced, vibrantly fruity style with very satisfying depth. \$22

**Trinity Hill Hawke's Bay Syrah 2009 ★★★★★1/2**

Fleshy and fruity, with deep colour, plenty of peppery, plummy flavour, a hint of dark chocolate and a well-rounded finish. \$19 (A, UK)

**Vidal Hawke's Bay Syrah 2008 ★★★★★1/2**

Fresh, aromatic, tightly structured Gimblett Gravels red with deep, bright colour and very good depth of plum/spice flavours, showing some savoury complexity. \$24.99 (UK)

**Alpha Domus The Barnstormer Syrah 2008 ★★★★★**

Fruit-driven style, full-bodied and smooth, with vibrant plum and pepper flavours and gentle tannins. \$24.95 (UK)

**Bloody Bay Hawke's Bay Syrah 2008 ★★★★★**

Full-coloured, with a peppery bouquet. Light but attractive, fruit-driven style with plenty of plummy, spicy flavour, a hint of herbs, and a smooth finish. (from wine distributor Federal Geo) \$20

**C.J. Pask Gimblett Road Syrah 2008 ★★★★★**

Middleweight style, deeply coloured, with good depth of blackcurrant, spice and slight herb flavours, braced by tight tannins. \$17 (A, UK)

**Crossroads Hawke's Bay Syrah 2008 ★★★★★**

Fresh, vibrantly fruity and supple, with moderately ripe plum and spice flavours, a hint of herbs, and gentle tannins. \$19.99 (A, UK)

**Mission Reserve Hawke's Bay Syrah 2009 ★★★★★**

Gimblett Gravels (predominantly) red with deep colour and strong blackcurrant, plum and black pepper flavours. Fresh and ripe, with good length. \$25.95

**Te Awa Left Field Hawke's Bay Syrah 2009 ★★★★★**

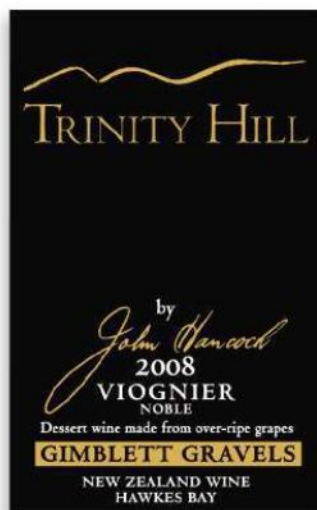
Fruit-driven style, grown in the Gimblett Gravels, with deep colour and very good depth of strongly varietal, plummy, peppery flavour. Fresh, vibrant and youthful. \$25.95

**SWEET WHITES**

7 TASTED

6 RECOMMENDED

Small, strong class that demonstrated Hawke's Bay's ability to produce rich, botrytised sweet wines from several different varieties - sauvignon blanc, semillon, riesling and viognier.

**Trinity Hill Gimblett Gravels Noble Viognier 2008 (375ml) ★★★★★**

Hard to resist - lush, sweet, rich and soft, with mouthfilling body, lovely, ripe, stone-fruit flavours and a highly perfumed bouquet. Rated highly by all judges. \$34

**Alpha Domus AD Noble Selection 2009 (375ml) ★★★★★1/2**

Golden, strongly botrytised blend of semillon and sauvignon blanc. Decadent, very honeyed, sweet and oily, while retaining good freshness. \$45

**Beach House Noble Sauvignon Blanc 2009 (375ml) ★★★★★**

Fragrant, strongly honeyed bouquet. Concentrated, luscious and finely textured, although not highly complex, with rich, sweet, marmalade-like flavours and a rounded finish. \$28

**Glazebrook Noble Harvest Riesling 2009 (375ml) ★★★★★**

From Ngatarawa, a golden dessert wine with concentrated lemon/lime flavours and a strong botrytis influence, adding apricot and honey notes. Luscious wine with fresh acidity. \$32

**Te Awa Noble Chardonnay 2009 (375ml) ★★★★★**

Pale gold, honey-sweet beauty with rich, ripe, citrusy flavours, a gentle botrytis influence, and excellent balance of sweetness and acidity. Very fresh, lively and refreshing. \$29.95

**Abbey Cellars Mary Noble Riesling 2009 (375ml) ★★★★★**

Crisp, citrusy, slightly appley and spicy, with some oily richness and lively acidity. Good drink-young appeal. \$22.95







# MICHAEL COOPER

White wines from the 2009 vintage dominated the top awards, including superb examples of Marlborough sauvignon blanc, Nelson riesling, Waipara pinot gris and chardonnays from Gisborne and Marlborough. Villa Maria, which featured prominently among the top ratings, also produced arguably the best-value wine - Thornbury Gisborne Chardonnay 2009.

Prices shown are approximate New Zealand retail. Wines available in export markets are shown as (A) Australia, (UK) and (US).

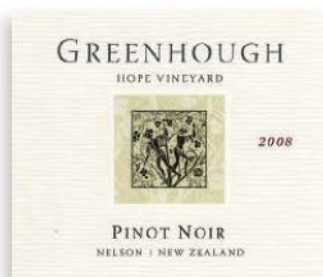


## **Greystone Waipara Pinot Gris 2009**

Weighty, softly textured, medium style with stone-fruit, pear, lychee and spice flavours, showing lovely ripeness and delicacy. Fragrant, full-bodied and slightly oily, with notable depth and harmony. \$28 (A)

## **Greenhough Hope Vineyard Riesling 2009**

Very intense, racy, hand-picked Nelson wine, made in a medium-dry style. Beautifully poised, with concentrated, citrusy, limey, slightly spicy flavours, a minerally streak and loads of personality. Should be long-lived. \$22 (UK, US)



## **Greenhough Hope Vineyard Pinot Noir 2008**

Lovely, youthful Nelson red, deeply coloured, powerful and concentrated. Deep, ripe flavours of plums and spices, unusually savoury and complex, and the structure to age well. A top vintage. \$42 (UK, US)

## **Mount Riley Seventeen Valley Chardonnay 2009**

Classy, concentrated, fully barrel-fermented style. Rich bouquet, with lovely depth of ripe, peachy, slightly apple and spicy flavours, a distinct hint of butterscotch, and notable complexity and harmony. Best yet of this label. \$29.95 (UK)

## **Seresin Marlborough Sauvignon Blanc 2009**

Authoritative, organically certified wine, rich and complex. Weighty and sweet-fruited, with deep, ripe, tropical fruit flavours, subtle oak (15% barrel-fermented) and a dry, rounded, lasting finish. Outstanding. \$27 (A, UK, US)

## **Villa Maria Reserve Barrique Fermented Gisborne Chardonnay 2009**

Very elegant, rich wine, tight and youthful. Creamy-textured, with grapefruit, peach and nut flavours showing impressive delicacy, complexity and depth. Refined, immaculate wine, still in its infancy. \$34.99

## **Villa Maria Single Vineyard Southern Clays Marlborough Pinot Noir 2008**

Lovely, generous, youthful red, grown on the south side of the Wairau Valley. Deeply coloured, with bold, sweet-fruit characters and fresh, plum/spice flavours, showing excellent complexity and density. Drink now or cellar. \$54.99

## **Villa Maria Single Vineyard Taylors Pass Sauvignon Blanc 2009**

Classic example of the Awatere Valley style. Very vibrant and punchy, minerally and herbal, with intense capsicum and 'tomato stalk' aromas and a long, dry, racy finish. \$25.99 (UK, US)

## **Wither Hills Single Vineyard Rarangi Marlborough Sauvignon Blanc 2009**

From a coastal site at the north-eastern edge of the Wairau Valley, this is a full-on style, clearly herbaceous, weighty and rich, with intense, pure gooseberry/lime aromas and flavours, racy and long. \$25 (A, UK)



## **Amisfield Central Otago Pinot Noir 2008**

Estate-grown at Lowburn, this beautifully floral, supple red has vibrant cherry/plum flavours, seasoned with quality oak. Refined and savoury, with the muscle to age and good complexity, it's still very youthful; open mid-2011+. \$39.95 (A, UK, US)

## **Babich Winemakers' Reserve Marlborough Sauvignon Blanc 2009**

Punchy and highly aromatic, in a far more nettley, herbal style than past vintages. Fleshy and rich, with a very subtle seasoning of oak adding complexity. Quite forward. \$24.95 (A, UK, US)



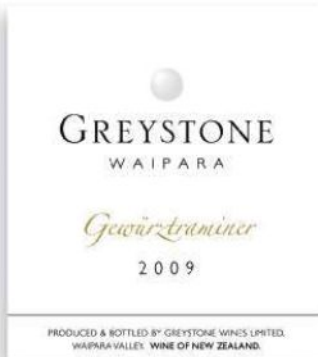
## **Clark Estate Single Vineyard Awatere Valley Riesling 2009**

Lovely, light, low-alcohol style with gentle sweetness. Attractively scented, with a fresh, poised palate, distinctly Mosel-like, showing ripe, citrusy flavours, very delicate and harmonious. Already delicious. \$24.50

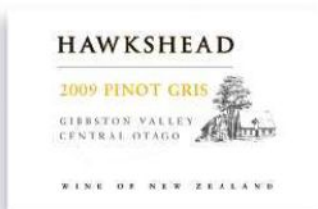


**Carrick Central Otago Riesling 2009**

Poised, punchy, medium style with a full-bloomed bouquet and concentrated grapefruit and apple flavours. Very vibrant and tangy, with a sliver of sweetness giving early appeal and racy acidity and promising a long life ahead. \$21 (A, UK)

**Greystone Waipara Gewurztraminer 2009**

Highly perfumed, with gentle sweetness and a strong surge of beautifully ripe lychee and spice flavours. Mouthfilling and soft, with excellent delicacy and a slightly oily, richly spiced finish. \$28 (A)

**Hawkshead Central Otago Pinot Gris 2009**

Estate-grown at Gibbston, this full-bodied, invitingly scented wine has very youthful peach, pear and lychee flavours, deliciously vibrant and rich, and a dryish, gently spicy, long finish. \$26 (A, UK, US)

**La Michelle 2007**

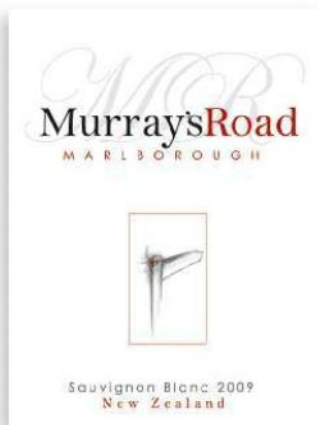
From Margrain, this classy Martinborough bubbly is a 2:1 blend of pinot noir and chardonnay, lees-aged for 2½ years. It has rich, lemony, apple flavours, very biscuity and yeasty, and an unusually dry, but crisp and harmonious, finish. \$38

**Kim Crawford SP Corner 50 Vineyard Hawke's Bay Merlot 2008**

Sturdy, generous red, hand-picked and matured for 16 months in French and American oak casks. Deeply coloured, with fresh, brambly, plummy flavours, showing excellent concentration, hints of coffee and sweet oak, good complexity and the power to age. \$33

**Millton Te Arai Vineyard Chenin Blanc 2008**

Certified organic, this Gisborne wine is already very expressive. Highly scented, it has distinctly pineapple, slightly honeyed flavours, woven with fresh acidity, a subtle seasoning of oak, and excellent complexity and richness. \$32 (A, UK, US)

**Murray's Road Marlborough Sauvignon Blanc 2009**

Immaculate, single-vineyard wine, grown at Spring Creek. Very fresh and vibrant, with concentrated, ripe, tropical fruit flavours, woven with crisp acidity, and a dry, sustained finish. A fine debut. \$24.95

**Mitre Rocks Central Otago Pinot Noir 2008**

Perfumed and sweet-fruited, with strong cherry, plum and spice flavours, well-integrated nutty oak adding complexity, and finely balanced tannins. Richly varietal wine, very elegant and ageworthy. \$37.50 (A, UK, US)

**Omihi Road Waipara Gewurztraminer 2009**

Rich, intensely varietal North Canterbury wine, weighty and youthful. Slightly oily, with concentrated peach, lychee and spice flavours, gentle sweetness and fresh acidity. Best drinking 2011+. \$24

**Te Kairanga Runholder Martinborough Chardonnay 2008**

Powerful, fully barrel-fermented style with substantial body and concentrated, ripe, peach and grapefruit flavours, mealy, toasty, slightly mineral and complex. Shows excellent weight and richness, with a crisp, dry, long finish. \$29

**Villa Maria Single Vineyard Seddon Pinot Gris 2009**

Awatere Valley wine, still unfolding, with substantial body and rich, ripe stone-fruit and spice flavours. Finely textured, with a dryish finish and excellent cellaring potential. \$29.99 (A)

**Voss Martinborough Pinot Noir 2008**

From vines up to 21 years old, this classy young red is mouthfilling and richly varietal, with deep cherry, plum and spice flavours, fresh, ripe, savoury and supple. Open mid-2011 onwards. \$39.95 (A, UK, US)

**Voss Reserve Chardonnay 2008**

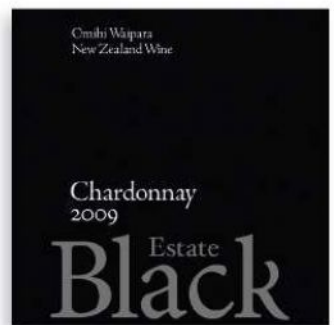
Youthful, refined Martinborough wine, fully barrel-fermented, with rich, peachy, slightly mealy and biscuity flavours, showing excellent delicacy and complexity. Creamy-textured and long. \$27.95 (A)

**Babich Marlborough Pinot Gris 2009**

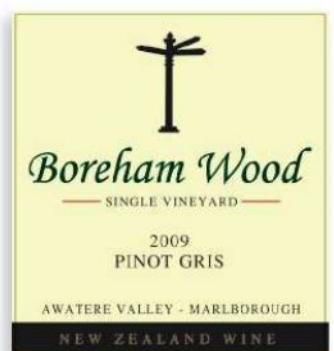
Alsace-style, partly barrel-fermented, with mouthfilling body and strong stone-fruit, pear and spice flavours. A medium-dry style, it is deliciously harmonious, with a rich, well-rounded finish. \$19.95 (A, UK, US)

**Borthwick Vineyard Paddy Borthwick Wairarapa Riesling 2009**

Tight, youthful Gladstone wine, made in a medium-dry style. Good vigour, intensity and balance, with penetrating peach, lemon and lime flavours and a long, mineral finish. \$23.95 (UK, US)

**Black Estate Waipara Chardonnay 2009**

Up-front style, hand-picked and barrel-fermented, with a strong, peachy, toasty bouquet. Concentrated palate, with a hint of butterscotch and fresh acidity. Drink now or cellar. \$31 (A)

**Boreham Wood Single Vineyard Awatere Valley Pinot Gris 2009**

Alsace-style with mouthfilling body, fleshy and well-rounded. Strong, ripe peach, pear and spice flavours, showing some complexity and excellent texture, richness and downright drinkability. \$24.50 (UK)



## **Bouldevines Marlborough Chardonnay 2008**

High-flavoured style, fully barrel-fermented. Mouthfilling, citrusy, buttery and toasty, with excellent weight, complexity and richness. Drinking well now. \$24.50

## **Brennan Gibbston Pinot Noir 2007**

Distinctly cool-climate style from Gibbston, in Central Otago. Slightly leafy, but shows excellent substance and structure, with strong cherry, plum and herb flavours and good, spicy complexity. \$43

## **Bushmere Estate Classic Chardonnay 2009**

Youthful Gisborne wine, hand-harvested and fully barrel-fermented. Poised and finely textured, with concentrated peach and slight grapefruit flavours, hints of toast and butterscotch, and obvious cellaring potential. \$23

## **Bushmere Estate Gisborne Gewurztraminer 2009**

Exotically perfumed, medium-dry style with good body and concentrated, ripe flavours of peaches, spices, lychees and ginger. Drinking well now, but also worth cellaring. \$22

## **Carrick Central Otago Dry Riesling 2009**

Tightly structured, with vibrant, citrusy, slightly spicy flavours, showing good intensity, and a fractionally off-dry, appetisingly crisp finish. Elegant, very youthful, minerally wine, worth cellaring. \$21 (A, UK)

## **Carrick Josephine Central Otago Riesling 2009**

Light-bodied, medium-sweet style, very youthful, with an array of lemon, apple, lime and sherbet flavours, showing excellent intensity and poise. Tight, racy wine, best cellared for a year or two. \$25 (A, UK)

## **Folding Hill Bendigo Central Otago Pinot Noir 2008**

Sturdy, deeply coloured, single-vineyard red with the power to age well. Still fresh, with sweet-fruit delights and concentrated cherry/plum flavours, savoury and complex. \$35 (UK)

## **Greenhough Nelson Pinot Noir 2008**

Ripely scented, supple red with excellent depth of cherry, plum and slight herb flavours, a subtle seasoning of oak, savoury, complex notes and good tannin support. Delicious, harmonious wine, for drinking now or cellaring. \$26 (UK, US)

## **Greystone Waipara Dry Riesling 2009**

Fleshy style with rich, ripe flavours and a rounded, dryish finish. Citrus and tropical fruit flavours, slightly spicy, with excellent depth and plenty of drink-young appeal. \$26 (A)

## **Margrain Martinborough Chardonnay 2009**

Elegant, cool-climate style, with crisp, lemony, peachy flavours, slightly minerally and tight. Barrel-fermented (10% new), in a subtle, fairly complex, food-wine style that should mature well. \$28

## **Margrain Proprietors Selection Riesling 2009**

Tightly structured, minerally Martinborough wine, medium-bodied, with citrusy, slightly peachy flavours, showing good intensity. Lively, with firm acid spine and good ageing potential. \$24

## **Mount Dottrel Central Otago Pinot Noir 2008**

Floral and vibrantly fruity, with strong, ripe cherry/plum flavours seasoned with quality oak, a hint of herbs, considerable complexity and a rounded, very harmonious finish. Drinking well now. \$32.50 (A, UK, US)

## **River Farm Godfrey Road Marlborough Chardonnay 2009**

Full-bodied, creamy, single-vineyard wine, barrel-fermented. Weighty, complex style with concentrated, peachy, biscuity flavours, a hint of butterscotch and a dry, finely balanced finish. Worth cellaring. \$29 (A)

## **River Farm Godfrey Road Marlborough Merlot 2009**

Dark and dense, with cassis, spice and herb flavours. Some leafy notes, but savoury, complex and finely structured, with excellent depth and obvious potential. \$29 (A)



## **Selaks Winemaker's Favourite Hawke's Bay Viognier 2009**

Seductively soft, strapping wine (15% alc), grown at Haumoana and handled without oak. Fresh stone-fruit and spice flavours, very ripe-tasting, with a slightly oily richness and dry finish. Drink now onwards. \$20.99

## **Soho McQueen Central Otago Pinot Noir 2009**

Richly scented, deeply coloured blend of Gibbston and Bannockburn grapes. Cherry, plum and slight herb flavours, vibrant and supple, with excellent complexity and concentration. \$39.99

## **Thornbury Gisborne Chardonnay 2009**

Creamy-textured, partly barrel-fermented style, already delicious. Fleshy, with plenty of fresh, ripe, citrusy fruit flavour, hints of toast and butterscotch and a rich, well-rounded finish. Fine value. \$19.99

## **Two Rivers Juliet Marlborough Riesling 2009**

Youthful, very fresh and tight, single-vineyard wine, showing good intensity of vibrant, lemony flavours. Medium-bodied, strongly varietal wine, best cellared to mid-2011+. \$22 (A, UK)

## **Walnut Block Single Vineyard Marlborough Pinot Noir 2008**

Full-coloured Wairau Valley red, mouthfilling and supple, with excellent depth of ripe cherry, plum and spice flavours and complexity from 16 months in French oak casks. \$30 (A, UK, US)

★ ★ ★ ½

## **Bascand Marlborough Sauvignon Blanc 2009**

Freshly herbaceous style, estate-grown at Rapaura. Crisp, with very good body and depth of tropical fruit and green capsicum flavours, well balanced and lively. \$16.99

## **Bird Big Barrel Old Schoolhouse Vineyard Marlborough Pinot Noir 2009**

Full-bodied, moderately rich red with ripe cherry, plum and slight herb flavours, a gentle oak influence, and plenty of drink-young appeal. \$38.95 (A, US)

## **Bushmere Estate Classic Chardonnay 2008**

Enjoyable now, this Gisborne wine is full-bodied, with generous, ripe, peachy flavours, slightly honeyed and toasty, and a smooth finish. \$25

## **Bushmere Estate Gisborne Chardonnay Viognier 2009**

This 70/30 blend has strong up-front appeal. Fermented in seasoned French casks, it's an off-dry style with plenty of peachy, slightly buttery flavour and a seductively smooth finish. \$25

## **Bushmere Estate Gisborne Viognier 2009**

Robust, fleshy, creamy wine, barrel-fermented, with high alcohol and plenty of peachy, toasty flavour. Still coming together, but shows good potential. \$25

## **Clark Estate Single Vineyard Awatere Valley Pinot Gris 2009**

Freshly scented, mouthfilling and vibrantly fruity, with pear and lychee flavours, slightly spicy and limey. Off-dry style with good delicacy and varietal character. \$24.50 (A, UK)



**Coopers Creek SV The Groover Gisborne Gruner Veltliner 2009**

Fresh, medium-bodied white from a classic Austrian variety, very rare in New Zealand, with citrusy, peachy, slightly spicy flavours. Fruity and smooth, but not highly distinctive. \$24

**Farmers Market Hawke's Bay Merlot 2009**

Sturdy, deeply coloured red, grown at Te Awanga. Fruit-driven style with very good depth of ripe blackcurrant/plum flavours, a hint of sweet oak and gentle tannins. \$19.90

**Fiddler's Green Waipara Chardonnay 2008**

Crisp, distinctly cool-climate style, barrel-fermented, with fresh, strong, peachy, citrusy flavours, slightly toasty and honeyed, good acid spine and some mealy complexity. Drink now or cellar. \$25

**Forrest Marlborough Chardonnay 2007**

Fresh, fruit-driven style balanced for easy drinking, with citrusy, slightly buttery flavours, showing some mealy complexity, and good depth. Enjoyable now. \$20 (A)

**Gibson Bridge Tresor Rouge 2009**

Rare (300 bottles only) Marlborough blend of syrah, merlot, pinot noir and malbec. Full but not dense colour, with fresh plum and spice flavours in a middleweight style with very good depth and some complexity. \$65

**Hawkshead Central Otago Pinot Noir 2008**

Ruby-hued regional blend (Lowburn and Gibbston), with moderately rich cherry/plum flavours, hints of herbs and tamarilloes, well-integrated oak and a very smooth finish. \$39 (A, UK, US)

**Main Divide Waipara Valley Chardonnay 2008**

Drinking well now, this North Canterbury wine has fresh acidity and generous, peachy, slightly honeyed flavours, showing considerable complexity and richness. \$19.95 (A)

**Manu Marlborough Pinot Gris 2009**

Ripely scented, dry style from Steve Bird with mouthfilling body, a slightly oily texture and very good depth of peachy, gently spiced flavours. (A, US)

**Margrain Martinborough Pinot Gris 2009**

Full-bodied (14.5% alc), bone-dry wine with lemon, peach and spice flavours, crisp and strong. Made in a more austere style than most, but a good food wine. \$28

**Margrain Home Block Martinborough Pinot Noir 2008**

Mouthfilling, generous red, full-coloured, with strong cherry, plum and spice flavours and a hint of herbs. Highly enjoyable, but slightly green and hard on the finish. \$52 (UK)

**Margrain River's Edge Martinborough Riesling 2009**

Already enjoyable, this is a medium style with fresh, ripe, peachy, slightly spicy flavours, showing good depth, and lively acidity to balance its gentle sweetness. Drink now or cellar. \$20

**Mount Riley Marlborough Chardonnay 2009**

Elegant, fruit-driven style (50% barrel-fermented), with vibrant, peachy flavours to the fore, a hint of butterscotch and fresh, appetising acidity. Delicious young. \$17.95 (UK)

**Paua Marlborough Pinot Noir**

From Highfield Estate, this is an attractive drink-young style. Fresh-scented, it has ripe cherry, plum and slight herb flavours, showing good delicacy and harmony. \$22.95 (A, UK, US)

**Sacred Hill Halo Marlborough Pinot Noir 2009**

Fresh strawberry/spice flavours, showing good depth and some savoury complexity. Scented and supple, with lots of drink-young appeal. \$25.90

**Soho Marlborough Pinot Noir 2009**

Single-vineyard, Brancott Valley wine, ruby-hued, with good weight, ripe fruit characters and smooth cherry/plum flavours, showing some savoury complexity. Quite forward. \$30

**Te Kairanga Estate Martinborough Pinot Noir 2009**

Good value, drink-young style, oak-matured for eight months. Ruby-hued and floral, with strong, fresh berry/spice flavours, a hint of herbs and some savoury complexity. \$21 (A, UK, US)

**Te Kairanga Runholder Hawke's Bay Merlot Cabernet Franc 2008**

Gimblett Gravels blend, strongly seasoned with French oak (60% new). Spicy bouquet, with fresh, strong blackcurrant/plum flavours and a tight, firm finish. Needs time. \$29

**Ti Point Gisborne Viognier 2009**

Fruit-driven style, mouthfilling, with peachy, citrusy, slightly spicy flavours, a touch of oak (20% barrel-fermented) and a fresh, crisp, bone-dry finish. \$20.90 (A)

**Torlesse Waipara Riesling 2009**

Good drink-young style, medium-bodied, with faintly honeyed, citrusy, slightly peachy flavours, a gentle splash of sweetness and fresh acidity. \$17

**Ara Marlborough Pinot Noir 2009**

Drink-young style, partly oak-matured. Medium-bodied, with youthful cherry, plum and spice flavours, showing good freshness and immediacy. \$20.95 (A, UK, US)

**Ara Pathway Marlborough Pinot Noir 2009**

Forward style, ruby-hued and vibrantly fruity. Cherryish, plummy flavours, with a hint of herbs, some savoury complexity and gentle tannins. \$19.95 (A, UK, US)

**Babich Marlborough Dry Riesling 2008**

Strong, citrusy, appley flavours, with a sliver of sweetness and firm acid spine. Some mineral, toasty, bottle-aged notes add complexity. \$19.95 (A, UK, US)

**Farmers Market Petite Pinot 2009**

Floral, Beaujolais-style blend of Marlborough pinot noir and Gisborne merlot. Vibrantly fruity and supple, with fresh cherry, plum and spice flavours, ripe and smooth. \$19.90

**Manu Marlborough Pinot Noir 2009**

Ruby-hued, floral and supple, with vibrant cherry/plum flavours, hints of herbs and spices, and a light oak seasoning. A drink-young charmer. \$24.95 (A, US)

**Sileni Cellar Selection Sparkling Brut NV**

Light and lively style, made from Hawke's Bay chardonnay. Fresh lemon/apple flavours, crisp and refreshing, with a touch of nutty, yeasty complexity. \$20

**Sileni Cellar Selection Sparkling Rose NV**

Vivacious Hawke's Bay bubbly, based principally on merlot. Pink/pale red, with crisp raspberry and strawberry flavours, slightly yeasty, gently sweet and smooth.

**Sileni Cellar Selection Sparkling Sauvignon Blanc NV**

Hawke's Bay bubbly with ripe fruit flavours, fresh, slightly sweet and appetisingly crisp, in an uncomplicated but lively, enjoyable style that makes a stimulating aperitif. \$20

**White Gold Single Vineyard Marlborough Pinot Gris 2009**

Faintly pink, fleshy, full-bodied wine with a touch of hardness amid its strong, ripe, peachy, spicy flavours. \$15



## BRANDY, COGNAC & ARMAGNAC

Alepat Taylor  
Ph: (03) 9487 2599  
E-mail: jimmy@alepat.com.au  
Web: www.alepat.com.au

Angove Family Winemakers  
Ph: (08) 8264 2366  
E-mail: angoves@angoves.com.au  
Web: www.angove.com.au

Moët Hennessy Australia  
Ph: (02) 8344 9905  
E-mail: info@moët-hennessy.com.au  
Web: www.moët-hennessy.com.au

## NEW RELEASES

Churchview Estate  
Ph: (08) 9755 7200  
E-mail: churchview@churchview.com.au  
Web: www.churchview.com.au

Crabtree  
Ph: (08) 8843 0069  
E-mail: handcrafted@crabtreewines.com.au  
Web: www.crabtreewines.com.au

Fox Creek Wines  
Ph: (08) 8556 2403  
E-mail: kristin@foxcreekwines.com  
Web: www.foxcreekwines.com

Fox Gordon  
Ph: (08) 8388 7155  
E-mail: annabel@foxgordon.com.au  
Web: www.foxgordon.com.au

Glen Roy Winemakers Pty Ltd/Bellwether  
Ph: 0417 080 945  
E-mail: sue@glenroywinemakers.com.au  
Web: www.bellwetherwines.com.au

Jacob's Creek/Orlando Wines  
Ph: (08) 8521 3000 (Visitor Centre)  
E-mail: jcmktg@orlandowines.com  
Web: www.jacobs creek.com

James Haselgrove Wines  
Ph: (08) 8383 0886  
E-mail: james@haselgrovevignerons.com  
Web: www.haselgrovevignerons.com

jb wines  
Ph: 0400 115 996  
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Web: www.jbwines.com

Kellermeister Holdings Pty Ltd/Trevor Jones  
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E-mail: salesinfo@kellermeister.com.au  
Web: www.kellermeister.com.au

Lou Miranda Estate  
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E-mail: victoria@loumirandaestate.com.au  
Web: www.loumirandaestate.com.au

Michelin Wines/Devils Creek  
Ph: (03) 5751 1990  
E-mail: sales@michelinwines.com.au  
Web: www.michelinwines.com.au

Montara Winery  
Ph: (03) 5352 3868  
E-mail: info@montara.com.au  
Web: www.montara.com.au

Orlando Wines  
Ph: (08) 8521 3111 (Winery)  
E-mail: info@orlandowines.com  
Web: www.orlandowines.com

Peter Lehmann Wines Limited  
Ph: (08) 8563 2500  
E-mail: malcolm.stopp@peterlehmannwines.com  
Web: www.peterlehmannwines.com.au

Rocland Estate Pty Ltd  
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E-mail: sales@rocland.com.au  
Web: www.roclandwinery.com

Samuel Smith & Son Pty Ltd  
Ph: (02) 8344 8280  
E-mail: info@samsmith.com  
Web: www.samsmith.com

Saracen Estates  
Ph: (08) 9755 6099  
E-mail: sales@saracenesates.com.au  
Web: www.saracenesates.com.au

Simpatico Wines  
Ph: (08) 8561 1227  
E-mail: rachel.power@simpaticowines.com.au  
Web: www.vinecrest.com.au

Streicker Wines  
Ph: (08) 9755 2108  
E-mail: sales@streickerwines.com.au  
Web: www.streickerwines.com.au

Tapestry Wines  
Ph: (08) 8323 9196  
E-mail: cellar@tapestrywines.com.au  
Web: www.tapestrywines.com.au

The Alchemists Wines Pty Ltd  
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Web: www.alchemistswines.com.au

The Growers/Koolama  
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Web: www.thegrowers.com

Warner Glen Estate Pty Ltd/Frog Belly  
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Web: www.warnerglenestate.com.au

## RIVER REGIONS

Buller Wines  
Ph: (03) 5452 1825  
E-mail: ross.h@lizzy.com.au  
Web: www.buller.com.au

Constellation Wines Australia  
Ph: (08) 8392 2220  
E-mail: customers@cwines.com.au  
Web: www.cwines.com.au

De Bortoli Winery  
Ph: (02) 6966 0100  
E-mail: promo@debortoli.com.au  
Web: www.debortoli.com.au

Deakin Estate/Wingara Wine Group  
Ph: (03) 9682 5000  
E-mail: deakin@wingara.com.au  
Web: www.deakinestate.com.au

Trentham Estate  
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Web: www.trenthamestate.com.au

## SEMILLON & BLENDS

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Allandale  
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Web: www.allandalewinery.com.au

Audrey Wilkinson  
Ph: (02) 4998 7411  
E-mail: wines@audreywilkinson.com.au  
Web: www.audreywilkinson.com.au

Bimbagen Estate  
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E-mail: office@bimbagen.com.au  
Web: www.bimbagen.com.au

Buller Wines  
Ph: (03) 5452 1825  
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Web: www.buller.com.au

Bunnamagoo Estate  
Ph: (02) 6373 3046  
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Web: www.bunnamagoo.com.au

Coolangatta Estate  
Ph: (02) 4448 7131  
E-mail: coolangatta@shoalhaven.net.au  
Web: www.coolangattaestate.com.au

De Bortoli Winery  
Ph: (02) 6966 0100  
E-mail: promo@debortoli.com.au  
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First Creek Wines  
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E-mail: winery@firstcreekwines.com.au  
Web: www.firstcreekwines.com.au

Galafrey  
Ph: (08) 9851 2022  
E-mail: info@galafreywines.com.au  
Web: www.galafrey.com.au

Gartelmann  
Ph: (02) 4930 7113  
E-mail: sales@gartelmann.com.au  
Web: www.gartelmann.com.au

Haselgrove Wines  
Ph: (08) 8323 8706  
E-mail: winery@haselgrove.com.au  
Web: www.haselgrove.com.au

Heidenreich Vineyards  
Ph: (08) 8563 2644  
E-mail: ncheidenreich@bigpond.com  
Web: www.heidenreichvineyards.com.au

Hungerford Hill Wines Pty Ltd  
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Web: www.hungerfordhill.com.au

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Web: www.pokolbinestate.com.au

Warburn Estate  
Ph: (02) 6963 8300  
E-mail: info@warburnestate.com.au  
Web: www.warburnestate.com.au

Were Estate  
Ph: (08) 9755 6273  
E-mail: wereestate@wereestate.com.au  
Web: www.wereestate.com.au

Wills Domain Estate  
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Alepat Taylor  
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Web: www.alepat.com.au

Amphora Wine Group  
Ph: (08) 8340 0477  
E-mail: amphorawines@bigpond.com.au  
Web: www.amphorapremiumwines.com.au

Bimbagen Estate  
Ph: (02) 4998 4600  
E-mail: office@bimbagen.com.au  
Web: www.bimbagen.com.au

Bleasdale Vineyards  
Ph: (08) 8537 3001  
E-mail: cellar@bleasdale.com.au  
Web: www.bleasdale.com.au

Blue Pyrenees Estate  
Ph: (03) 5465 1111  
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Web: www.bluepyrenees.com.au

Brothers In Arms  
Ph: (08) 8537 3182  
E-mail: wine@brothersinarms.com.au  
Web: www.brothersinarms.com.au

Buller Wines  
Ph: (03) 5452 1825  
E-mail: ross.h@lizzy.com.au  
Web: www.buller.com.au

Cathcart Ridge Estate  
Ph: (03) 5352 1997  
E-mail: finewine1@optusnet.com.au  
Web: www.cathcartwines.com.au

Chain Of Ponds  
Ph: (08) 8389 1415  
E-mail: graeme@chainofponds.com.au  
Web: www.chainofponds.com.au

Chapel Hill  
Ph: (08) 8323 8429  
E-mail: winery@chapelhillwine.com.au  
Web: www.chapelhillwine.com.au

Claymore Wines  
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E-mail: info@claymorewines.com.au  
Web: www.claymorewines.com.au

Constellation Wines Australia  
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Web: www.cwines.com.au

Credaro Family Estate/Beach Head  
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Web: www.beachheadwines.com.au

De Bortoli Winery  
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Web: www.debortoli.com.au

Earthworks Wines  
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Web: www.earthworkswines.com

Eden Road Wines  
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E-mail: pat@edenroadwines.com.au  
Web: www.edenroadwines.com.au

Feet First Wines/Wine Alert  
Ph: (08) 9314 7133  
E-mail: sales@fww.com.au  
Web: www.feetfirstwines.com.au

Ferngrove Wines  
Ph: (08) 9757 3338  
E-mail: jmckennay@fernsgrove.com.au  
Web: www.fernsgrove.com.au

Fogarty Wine Group/Millbrook  
/Barking Owl/Deep Wood  
Ph: (08) 9282 5480  
E-mail: tastingroom@millbrookwinery.com.au  
Web: www.millbrookwinery.com.au

Fosters Group  
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E-mail: carmel.nelson@fostersgroup.com  
Web: www.fosters.com.au

Fox Creek Wines  
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E-mail: kristin@foxcreekwines.com  
Web: www.foxcreekwines.com

Galafrey  
Ph: (08) 9851 2022  
E-mail: info@galafreywines.com.au  
Web: www.galafrey.com.au

Grant Burge  
Ph: (08) 8563 7452  
E-mail: Pauline@grantburgewines.com.au  
Web: www.grantburgewines.com.au

Haselgrove Wines  
Ph: (08) 8323 8706  
E-mail: winery@haselgrove.com.au  
Web: www.haselgrove.com.au

Jacob's Creek/Orlando Wines  
Ph: (08) 8521 3000 (Visitor Centre)  
E-mail: jcmktg@orlandowines.com  
Web: www.jacobs creek.com

James Haselgrove Wines  
Ph: (08) 8383 0886  
E-mail: james@haselgrovevignerons.com  
Web: www.haselgrovevignerons.com

K1 by Geoff Hardy Wines  
Ph: (08) 8388 3700  
E-mail: wine@k1.com.au  
Web: www.k1.com.au

Kellermeister Holdings Pty Ltd/Trevor Jones  
Ph: (08) 8524 4303  
E-mail: salesinfo@kellermeister.com.au  
Web: www.kellermeister.com.au

Kilikanoon Wines  
Ph: (08) 8843 4206  
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Web: www.kilikanoon.com.au

Kimbolton Wines  
Ph: (08) 8537 3359  
E-mail: kimbolton2@adam.com.au  
Web: www.kimboltonwines.com.au

Koonara Wines Pty Ltd  
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Web: www.koonara.com

Lady Bay Vineyard  
Ph: 0413 185 771  
E-mail: sales@ladybay.com.au  
Web: www.ladybay.com.au

Leconfield Wines Pty Ltd  
/Richard Hamilton  
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E-mail: jpulford@leconfieldwines.com  
Web: www.leconfieldwines.com

Lou Miranda Estate  
Ph: (08) 8524 4537  
E-mail: victoria@loumirandaestate.com.au  
Web: www.loumirandaestate.com.au

Madeleine's/Vincognita  
Ph: 0447 009 795  
E-mail: sales@vincognita.com.au  
Web: www.vincognita.com.au

Maximus Wines Australia  
Ph: (08) 8323 8777  
E-mail: maximuswines@bigpond.com  
Web: www.maximuswinesaustralia.com.au



McLaren Vale Premium Wines  
Ph: (08) 8323 7940  
E-mail: winery@associates.com.au  
Web: www.associates.com.au

Moppity Vineyards  
Ph: (02) 8382 6222  
E-mail: jb@moppity.com.au  
Web: www.moppity.com.au

Mount Camel Winery/Peregrine Ridge Wines  
Ph: 0411 741 772  
E-mail: wine@peregrineridge.com.au  
Web: www.peregrineridge.com.au

Negociants Australia  
Ph: (08) 8561 3200  
Web: www.negociantsaustralia.com  
/www.redbankwines.com

Oakvale Wines Pty Ltd  
Ph: (02) 4998 7088  
E-mail: customer.services@oakvalewines.com.au  
Web: www.oakvalewines.com.au

Orlando Wines  
Ph: (08) 8521 3111 (Winery)  
E-mail: info@orlandowines.com  
Web: www.orlandowines.com

Parker Brothers Wines Pty Ltd  
Ph: 0417 843 137  
E-mail: brille@optusnet.com.au  
Web: www.parkerbrotherswines.com

Paul Conti  
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Paulett Wines  
Ph: (08) 8843 4328  
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Web: www.paulett.com.au

Pepper Tree Wines  
Ph: (02) 4998 7539  
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Peter Lehmann Wines Limited  
Ph: (08) 8563 2500  
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Web: www.peterlehmannwines.com.au

Peter R. Brown Family Vineyards  
/All Saints Estate  
Ph: (02) 6035 2217  
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Plantagenet Wines  
Ph: (08) 9851 3131  
E-mail: sales@plantagenetwines.com  
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Quarisa Wines  
Ph: (02) 6963 6222  
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Ridgeview Wines  
Ph: 0418 965 551  
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Robert Oatley Vineyards Pty Ltd  
Ph: (02) 9433 3223  
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Roennfeldt  
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Rosedale Wines  
Ph: (08) 8562 8562  
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Web: www.rosedalewines.com.au

Saddler's Creek Wines  
Ph: (02) 4991 1770  
E-mail: nick@saddlerscreek.com  
Web: www.saddlerscreekwines.com.au

She-Oak Hill  
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Web: www.sheoakhill.com.au

Simpatico Wines  
Ph: (08) 8561 1227  
E-mail: rachel.power@simpaticowines.com.au  
Web: www.vinecrest.com.au

St Hallett  
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Web: www.sthallett.com

Stephen John Wines  
Ph: (08) 8843 0105  
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Web: www.stephenjohnwines.com

Stuart Wines Co Pty Ltd/White Box  
/Buddha's Wines  
Ph: (03) 5432 9477  
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Web: www.stuartwinesco.com.au

Sylvan Springs Estates  
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Taltarni Vineyards/Clover Hill  
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Thomas Hardy Wines Pty Ltd  
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Thomas Vineyard Estate  
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Thorn-Clarke Wines  
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Web: www.thornclarkewines.com

Totino Nominees  
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Web: www.festivalcitywines.com.au

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Web: www.trinityhill.com

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Web: www.wirra.com.au

Wyndham Estate /Orlando Wines  
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Churchview Estate  
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Web: www.churchview.com.au

Credaro Family Estate/Beach Head  
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Web: www.beachheadwines.com.au

De Bortoli Winery  
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DiGiorgio Family Wines  
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DogRidge Vineyard  
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Fogarty Wine Group/Millbrook  
/Barking Owl/Deep Wood  
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Four Sisters  
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Fox Creek Wines  
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Morambro Creek Wines  
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E-mail: malcolm.stopp@eterlehmannwines.com  
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## Do yourself a fava - try cava and kava

YOU SAY tom-ah-to, I say tom-ay-to. The wordplay equivalent in the drinks world could be, 'The Spanish have cava; the Fijians love kava'. I've been in close contact with both intoxicating liquors lately and it's been an interesting journey on both counts. Back in my uni days, like many others, I used to drink cava mainly because that old stalwart Freixenet Cordon Negro was the cheapest sparkling wine around. My experiences with kava, on the other hand, have been random and far apart and it always takes three bilos (the traditional coconut shells it is served in) to overcome the feeling that I am not drinking brackish water.

Fijians use the word kava, a pan-Pacific term, when talking to tourists but among themselves the proper name is yaqona and no visitor to Fiji can escape a ceremony involving its preparation and imbibing at some stage during their stay. You wouldn't want to, either. The Fijians are among the most engaging of all peoples and their pleasure in sharing the drink they also call 'grog' is almost tangible.

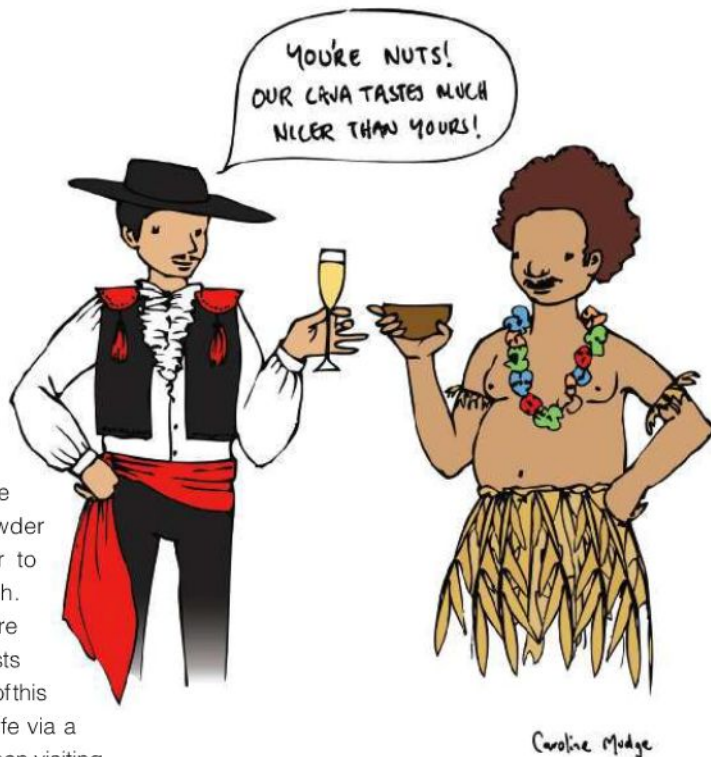
Kava is not alcoholic, though. Its popularity stems from its mild narcotic qualities but it's far from being a natural form of crack; you would have to drink enough to sink a village over an extended period to become addicted or experience an out-of-body state. But a bilo or two does produce an almost instant numbing of the tongue and lips and you start to feel a sense of gentle relaxation in mind and body. So much so that, like me, you don't need much persuasion to get up and dance with the locals at the first invitation, instead of saying no at least five times.

As with whisky, there's a lot of preparation involved in the preparation of kava, and terroir matters, too. It's made from the roots of a shrub specially cultivated for the purpose, and a three-year growing period and rich organic soil are the first two requirements for top-quality kava. Harvesting methods are also important and the plant must be removed from the soil with minimal damage to the fine roots that contain the mother lode of the active agent.

After careful washing, the roots are separated from the stem and dried in the sun. Then they are ground to a fine powder and mixed with water to the required strength. Any coarse pieces are strained out. Most tourists to Fiji, however, partake of this essential part of local life via a traditional ceremony when visiting a village where the time-honoured method is presided over by the ratu chief). The best of three ceremonies I attended in Fiji was part of the award-winning Sigatoka River Safari. Our guide presented the chief with a gift of kava roots and the coolest young guy in the village - sporting dark shades and a designer polo shirt - prepared the kava in a wooden bowl known as a tanoa and then served it in wooden bilos to all present according to rank. Following a spirited rendition of What a Friend We Have in Jesus, the Fijians reverted to their pre-Christian selves and led all the visitors in an energetic bout of hip-swivelling dancing. After downing two bowls of kava in the traditional way - a single gulp - I felt amazingly mellow as our guide put the speedboat through three 360-degree spins on our return journey.

There's one quality that kava and cava share, though - inconsistency. Spanish producers keep their sparkling wine cheap by producing and shipping millions of bottles a year and the rock-bottom priced versions are notable for two virtues - coldness and bubbles. They offer little competition to a good sekt, prosecco or any other non-champagne sparkler.

A lot of cava's simplicity and directness can be traced to the grapes used - parellada, macabeo and xarel-lo - which offer a completely different taste from sparkling wines made from pinot noir and chardonnay. In Spain, however, an increasing amount of chardonnay is being used in better-quality cavas and that's why I have revised my opinion of the wine in recent years.



The first thing you notice when you sip a cava on its home soil is that it tastes fresher, leading to the suspicion that the Spanish frequently export more lower-quality product and keep the better stuff for themselves. Or maybe the crackling energy of Barcelona or the sophisticated ambience of Madrid just make you feel that you're drinking a higher-quality wine. That said, even with the vast scale of production, cava is made using the traditional sparkling wine method with the second, bubble-birthing fermentation taking place in the bottle, not cavernous tanks. Another furphy to dispel is that cava is a generic term. It's actually an official designation even though the wine can be produced in nearly every Spanish winemaking region. Most of the export bottlings, though, come from Catalonia.

With Spanish wines skyrocketing in popularity in Australia and the US, it's good to know that cava is joining the movement to better quality. My St-Paul-on-the-road-to-Damascus moment arrived in Seville, when I was served a Gramona Gran Reserva Brut Natur III Lustros. If I hadn't seen the bottle, I would have mistaken the toasty, biscuity flavour for a vintage champagne. It wasn't cheap at \$80 a bottle and nor should it have been. Even that loyal friend of the impecunious - Freixenet - is in on the act with light, refreshing cava such as Segura Viudas Reserva Heredad NV. Still a straightforward drop but with a very intriguing floral and citrus tang perfect for springtime drinking.





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